



<b>ITEM</b>	<b>PORTIONS:</b>
Cloudberry glazed Duck Breast	10 portions

<b>INGREDIENTS</b>
10 duck breasts, boneless, scored 100 ml cloudberry vinegar 100 ml raspberry vinegar 15 ml molasses 125 ml orange juice, fresh 100 ml honey 2 cinnamon stick 5 ml cardamon 4 whole cloves 10 ml fresh crush black peppercorns 10 ml coarse salt  Garnish 3 medium sun choke, sliced on a mandolin and deep fried 500 grams steamed fiddle heads glazed with butter 10 portions Wild rice risotto (see recipe)

**METHOD:**

**Duck Breast**

Score the duck breast, season with the salt and pepper

On a hot grill, mark the breast skin side down only. Make sure to mark X's, place on a parchment lined baking sheet.

**Glaze**

In a sauce pan combine the vinegars, molasses, orange juice and spices, bring to a simmer.

Reduce by half check for consistency and adjust for flavor. Let cool until room temperature.

Using about 3/4 of the glaze brush on top of the duck breast.

Place duck breast in a preheated oven of 400°F and cook until rare, just before service top with remaining glaze.

**Plate Service**

Serve over risotto, garnish with sunchoke chips and steamed fiddle heads