



# Champagne Etienne Lefevre

## Duck Magret with candied chestnuts

For 6 people

Difficulty level : Medium

Preparation time: 15 min

Cooking time: 30 min

### Ingredients :

- 3 ducks fillets
- 500 g chestnut bottle
- 9 soupspoons of honey
- 6 soupspoons wine vinegar
- 2 teaspoons cinnamon powder
- 2 teaspoons grains of coriander
- 2 teaspoons cumin powder
- Salt and pepper



### PREPARATION :

- Firstly, preheat the oven to 210° (th.7)
- Heat **honey** on big pan until caramelization. Pour **the wine vinegar** and let it reduce, over a low heat, during 10 min. Add **spices**, mix and get out on the stove.
- Secondly, deduct 3 soupspoons of sauce and keep aside. Add the **chestnuts** in the pan, mix and let cook over a low heat, during 20 min.
  - Notch the **skin of ducks fillets**. Salt and pepper. Put on the oven all the ducks fillets, on side of skin, during 10 min.
    - Return them, baste 3 soupspoons of **sauce** and let cook for 5 min.
    - Finally, present ducks fillets in slices with **candied chestnuts**.