

Pan-Seared Duck Breast with Cherry Sauce

A rich and flavorful pan-seared duck breast served with a tangy cherry sauce that perfectly balances the savory meat.

Simple yet elegant, ideal for a satisfying main dish.



Main Dish

30 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- 1 duck breast (about 200g)
- Salt and black pepper to taste
- 1/4 cup fresh or frozen cherries (pitted)
- 1/4 cup red wine
- 1 tsp balsamic vinegar
- 1 tbsp honey
- 1 tsp olive oil

Steps

- 1 Score the skin of the duck breast in a crisscross pattern, being careful not to cut into the meat.
- 2 Season both sides with salt and black pepper.
- 3 Heat the olive oil in a skillet over medium heat.
- 4 Place the duck breast skin-side down and cook for about 6-8 minutes until the skin is crispy and golden. Flip and cook for another 4-5 minutes for medium rare.
- 5 Remove the duck from the pan and let it rest.
- 6 In the same pan, add cherries, red wine, balsamic vinegar, and honey.
- 7 Simmer the sauce, stirring occasionally, until it thickens slightly (about 5-7 minutes).
- 8 Slice the duck breast and serve topped with the cherry sauce.