



Special "Mesón Los Patos" duck



Ingredients for 6 people:

- 6 duck thighs
- 2 onions
- 1 tomato
- 2 carrots
- 2 oranges
- 200 g. butter
- Salt
- Pepper
- A little nutmeg
- One glass of cognac

Preparation:

Place the duck in a roasting pan with the onion, tomato, carrots and oranges, all raw, and add the nutmeg, salt, pepper and butter. Roast in the oven for 30 minutes, turn over and add the glass of cognac. Leave for a further 30 minutes and remove from the oven. Separate the thighs from the fat and liquidise the sauce. Arrange as desired and serve very hot accompanied by sauce and garnish to taste.

by Leonor Barceló Cantallops