

Duck Legs Confit with Citrus Raspberry Coulis

2 cups LOCAL raspberries, fresh or frozen
(save a few for garnish)

¼ cup sugar

1 Tbsp. lemon juice

1/2 tsp. grated lemon rind

4 pre-cooked confit roasted duck legs*

In a food processor, puree raspberries, sugar, lemon juice and zest. Strain through a fine-meshed strainer to remove the seeds, pressing down with a spoon to force the fruit and juices through. Capture puree in a non-reactive container and refrigerate, covered until ready to serve. The puree will for several days.

Meanwhile, reheat duck according to package instructions to crisp skin and warm through. Serve topped with coulis and garnished with a few whole raspberries.

Tip: Look for Ontario producer, King Cole Duck, Confit Roasted Duck Legs in boutique grocery stores and butchers throughout Ontario.

Yield: 4 servings

