

## Duck Breast with Orange Sauce Sienese Style



**Ingredients:**

- 2 breasts of duck
- 2 oranges, their zest and juices
- 1 spoon extra virgin olive oil
- Small glass of red wine
- Salt and pepper to taste

**Preparation:**

Placing the breasts on a cutting board, slightly cut the outside skin in a criss-cross manner and sprinkle with salt and pepper. Heat olive oil in a pan and add the breasts skin-side down. Brown the skins until golden, then turn both pieces upside down and continue cooking for a few minutes until the meat on both sides springs back when touched. The breasts should remain pink inside. Add the red wine, orange zest and squeezes orange juice to the pan and cook for a few moments to allow all the flavors to come together. Check for seasoning. To serve, slice the breasts into medium-thick pieces, distribute in 4 plates and pour the sauce on the top.

Makes 4 servings

