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# ROAST DUCK WITH BLUEBERRY AND POMEGRANATE TEA SAUCE



Food : Main Courses

## Ingredients

- 2 Free Range Ducks, approx. 2.2kg and each cleaned thoroughly
- 4 Garlic Cloves, peeled and crushed
- Salt
- 300g Butter, melted

## Methods

- Pat the ducks dry, inside and out, with paper towels and rub all over with garlic and salt.
- Secure the openings with poultry pins, place both the ducks in a large baking dish, breast-side down and pour over the butter.
- Place on the centre shelf of a preheated 190°C oven.
- After 15 mins, baste well.
- Cook for another 15 mins, then turn the ducks over and baste again.
- Cook the ducks for a further 45 mins, basting regularly.

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

The variety of Dilmah Tea used in the recipe :

- t-Series Blueberry & Pomegranate