



Darriwill Ginger Honey & Orange Glazed Duck Sauce

Ingredients

1 Cup jus (*reduced Beef
or Chicken Stock will be fine*)

3 Teaspoons of White Sugar

60ml of freshly squeezed orange juice

4 generous teaspoons of
Darriwill Farm Ginger Honey

30ml Simon Johnson White Vinegar

Method

Combine all ingredients and simmer on stove top until combined. Reduce for 10 minutes and pour over baked duck.

Enjoy with Darriwill Farm Pinot.