

More than 1 hour

Serves 4-6

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Ingredients:

- 2 ripe nectarines, peeled and diced
- ⅓ cup (80ml) butter
- 2 Tbsp (30ml) thyme leaves
- 1 (about 1.4kg) whole duck
- Salt and milled pepper
- 2 lemons, halved
- 8 cloves garlic, peeled
- 1 packet (500g) baby potatoes, halved
- 1 onion, cut into wedges
- ¼ cup (60ml) olive oil
- Handful rocket, to serve

Method

1. Preheat oven to 200°C.
2. Blitz nectarines in a food processor until smooth.
3. Add butter and thyme and blitz until just combined.
4. Rinse duck and pat dry.
5. Place duck in a roasting pan and season cavity.
6. Rub thyme butter under skin of duck breast.
7. Prick skin lightly with a sharp knife.
8. Stuff cavity with lemon and garlic.
9. Toss potatoes and onion with oil and add to roasting tray.
10. Top with duck.
11. Roast for 90 minutes or until duck is tender and cooked through, the skin is crispy and vegetables blistered.

12. Scatter with rocket and serve with vegetables.

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