

Pancetta-wrapped Duck Legs with Pinot and Red Grapes

Serves 6

Preparation time: 15 minutes

Cooking time: 1 hour

- 1 red Spanish onion, cut into thin wedges
- 3 cloves garlic, flattened
- 6 large duck legs
- 6 slices pancetta or thinly sliced streaky bacon
- 1 teaspoon ground cumin
- sea salt and freshly ground black pepper, to taste
- 400g red grapes
- 1 cup pinot noir wine

Place onion and garlic in a large roasting dish. Without removing the skin, trim the duck of excess fat (see note*) and cut a few slashes into the leg. Wrap a slice of pancetta around each duck shank, sprinkle with cumin, salt and pepper and place on top of onions. Roast at 200°C for 30 minutes and drain off fat from the pan. Nestle small bunches of grapes amongst the duck legs and pour pinot around. Roast a further 30 minutes until skin is crisp and pan juices have reduced. Serve with confit potatoes* and steamed green beans.

**Rather than discarding the excess fat, roast at 200°C for 20 minutes to render the duck fat, strain and use to pan fry or roast sliced potatoes to accompany the duck – delicious!*