

**Pressed Terrine of Wild Duck Leg Confit**  
**Yorkshire salad of blood orange with a pomegranate syrup**

Serves 2

1½ pints of good quality stock - chicken or lamb  
2 wild duck legs  
1 small bag of Yorkshire mixed salad leaves  
The zest and juice of 1 small blood orange  
The seeds from 1 pomegranate  
500 g caster sugar  
250 ml water  
1 cinnamon stick  
2 bay leaves  
4 cloves  
3 star anise

**Method**

Cook the duck leg slowly in the stock with the spices for 2 -3 hours until the meat falls off the bone.

For the syrup, cook the pomegranate, water and sugar until sticky.

Mix the cooked duck leg with the orange zest and little of the juice. Place in a ring in the middle of the plate and press down.

Mix the salad together with the orange and drizzle the syrup around the plate.