



Roasted Duck Breast With Red Wine Sauce

<https://classicbakes.com/recipes/roasted-duck-breast-red-wine-sauce>

- **Prep Time:** 15 mins
- **Cook Time:** 40 mins
- **Total Time:** 55 mins
- **Serves:** 4



Ingredients

- 2 tablespoons [Olive Oil](#)
- 1 small [White Onion](#), minced
- 1 [Garlic Clove](#), minced
- 1-inch [Ginger](#), minced (about 1 tablespoon)
- 2 tablespoons [Fresh Rosemary](#), minced
- 1 cup [Low-Sodium Chicken Broth](#)

- 3/4 cup [Pinot Noir](#) (you can also substitute a fruity red wine)
- 1 [Bay Leaf](#)
- 2 large 12-16 ounces Duck Breasts, skin on
- 1 teaspoon [Sea Salt](#)
- 1/2 teaspoon [Black Pepper](#)
- 6 large [Fresh Figs](#), cut into quarters, lengthwise

Instructions

1. Preheat the [oven](#) to 350 °F.
2. To a [small saucepan](#), add the olive oil and set it over medium-high heat. Add the white onions and cook them for 2-3 minutes until they soften.
3. Stir in the minced garlic, ginger, and rosemary, and cook for 30 seconds.
4. Add the chicken broth, Pinot Noir, and bay leaf, and allow the sauce to come to a boil; then, decrease the flame to medium-low and allow it to cook for 30-40 minutes until the sauce reduces by half.
5. Score each duck breast skin in a crosshatch pattern with a [sharp knife](#). Do not cut into the skin.
6. Season both sides of the duck breasts generously with salt and black pepper and place them onto a dry [skillet](#) skin-side down. Cook the duck breasts over medium heat and cook for 3-4 minutes until golden brown.
7. Arrange the figs onto an [oven-safe baking dish](#). Pour the wine sauce over the figs. Place the duck breasts skin side up on top of the figs and place in the oven.
8. Bake the duck breasts for 5-6 minutes for medium-rare and 8-10 minutes for well-done.
9. Remove the roasted duck breasts from the oven and let them rest for 5 minutes before slicing the duck breast and serving.

Full recipe: <https://classicbakes.com/recipes/roasted-duck-breast-red-wine-sauce>