

Wild Duck in Creme Fraiche

Sounds strange but it's phenomenal. Serves 4 to 6.

Ingredients:

- 2 Ducks, cut in serving pieces
- 1 Onion, chopped
- 1 Tomato, cut up
- 1 Clove garlic
- 1 Teaspoon ginger
- 1 Cup game stock (see game stock recipe)
- 1/8 Teaspoon coriander seed
- 1 Teaspoon cumin seeds
- 1 Teaspoon chili powder
- 1 Teaspoon turmeric powder
- 1 Pint creme fraiche Salt
- Fat for frying

Preparation:

Mash the garlic and ginger in a cup of water. Fry the duck and onion in fat until browned. Add tomato, coriander, turmeric, cumin, chili, creme fraiche and the ginger-garlic-water mixture. Fry for 5 minutes then cover and simmer for 2 hours.