



# Duck & Cherry Spring Rolls

Served with Graham Beck Brut Rosé Non-Vintage

Serves 6



**GRAHAM BECK**  
MÉTHODE CAP CLASSIQUE

*Celebrate what matters*

## Ingredients

### THE DUCK

2 duck breasts  
Maldon salt

### THE SAUCE

125ml (1/2 cup) Graham Beck  
Brut Rosé NV  
30ml (2 tbsp) cherry jam  
30ml (2 tbsp) hoisin sauce  
30ml (2 tbsp) soy sauce

### THE SPRING ROLLS

2 carrots, peeled and sliced into thin  
matchsticks  
1/4 cabbage, thinly sliced  
2 salad onions, thinly sliced  
6 spring roll pastry sheets  
1 egg, whisked in a small bowl  
1 L of sunflower oil for deep-frying

## Method

- FOR THE DUCK:** Score the duck breasts on the skin side and season heavily with Maldon salt. Place skin-side down in a pan over medium-high heat.
- Cook the breast for 6 minutes on the skin, turn around and cook for 4 minutes on the other side. Press the meat with your fingertips, it should be firm but still springy to the touch. Remove the duck from the pan, and allow it to rest for 10 minutes, keep the pan aside.
- FOR THE SAUCE:** Pour any excess fat into a bowl, but reserve all the brown bits in the pan. Deglaze the pan with the Graham Beck Brut Rosé NV, and reduce the wine for 4-5 minutes. Add the cherry jam, hoisin sauce, soy and simmer the sauce for about 5 minutes until it starts to thicken slightly. Remove from the heat and set aside.
- FOR THE SPRING ROLLS:** Slice the duck thinly. In a medium bowl combine the sliced duck, carrots, cabbage, and salad onions with half of the sauce, and mix through.
- Cut each of the spring roll sheets in half. Work with one-half at a time. Cover the rest of the pastry sheets with a damp tea cloth. Place the cooled filling at the bottom of each sheet. Fold the sides in and roll the pastry up to create a cigar. Use the egg to brush the top of the pastry and stick the sides together.
- Heat the oil over medium heat and deep fry the spring rolls in it until golden and crisp. Remove from the oil with a slotted spoon and drain on kitchen towel paper. Serve with the rest of the sauce as a dip and enjoy with a glass of Graham Beck Brut Rosé NV.