

## Duck Leg Confit with Indonesian Sambal Ijo



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**This recipe is available for:**

- Convotherm mini

**Accessories:**

- 1/1 GN Granite enamelled tray, 60 mm deep, 3013030
- 1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

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- Chilled 4°C
- 1 Full Tray
- From Raw

Combi-steam

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2

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**Stage 1**  
160 °C

Convection

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2

3

**Stage 2**  
180 °C

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**Ingredients**

- 10 pcs Duck Leg á 200 – 250 g
- 5 l Water
- 3 l Coconut Water
- 8 pcs Shallot
- 6 pcs Garlic
- 25 g Ginger
- 3 pcs Lemongrass
- 5 pcs Lime Leaf
- 2 pcs Cinnamon Stick
- 4 pcs Staranis
- 6 pcs Clove
- 4 tbs Salt
- 0.5 tbs Black Pepper

**1. Food Preparation**

Confit the Duck : Wash the duck and arrange skin side up in GN 1/1, combine the rest of ingredients, cover with GN1/1 Tray  
Finishing the Duck : Take Out from the GN Pan 1 by 1 carefully, drain.

**2. Cooking Instruction**

For Confit and Finishing the duck, preheat oven as per Oven Setting.

**3. Food Serving Instruction**

Serve with Steamed Rice, Roasted Zucchini and Tomato and Sambal Ijo Puree

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.