

Roast Bavarian Duck



52:31

This recipe is available for:

- Convotherm mini

Accessories:

- 1/1 GN Granite enamelled tray, 60 mm deep, 3013030
- 1/1 GN Stainless-steel rack, electropolished, Flat, 3001075

PROFILE

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

Convection
52:31 | 72 °C
1

Stage 1
78 °C

Convection
00:08 | -
2
3

Stage 2
220 °C

RECIPE

Ingredients

2	pcs	Whole duck
2	tbs	Mugwort
2	tbs	Salt
2	tbs	Pepper

1. Food Preparation

Season the duck with Salt, pepper and mugwort inside and outside. Place the duck on a stainless steel griddle and put it inside the preheated Convotherm. Place a dripping tray underneath. Also place the core probe in the duck breast. After LT cooking, take the duck and the dripping tray out, and preheat the Convotherm in Convection to a roasting temperature. Brush the duck with the fat from the dripping tray, and put the duck back inside the hot Convotherm, to brown and crisp up the skin.

2. Cooking Instruction

If you add filling to your duck, then place the core probe inside the filling.

3. Food Serving Instruction

Serve the roast duck, with red cabbage, potato dumplings and juice.