

## Roast Bavarian Duck



**47:07**

**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

P R O F I L E

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

- Convection
- 47:07 | 72 °C
- 1
- Stage 1**
- 78 °C
- Stage 2**
- 220 °C
- Convection
- 00:08 | -
- 2
- 3

R E C I P E

**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.