

Duck Breast



10:42

This recipe is available for:

- Convotherm maxx

Accessories:  
1/1 GN Granite enamelled tray, 40 mm deep,  
3004034

PROFILE

Chilled 4°C

12 Pieces

From Raw

Convection

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3

2

Stage 1

230 °C

RECIPE

Ingredients

12 pcs

1 tsp

1 tsp

Duck Breast

Salt

Cracked Pepper

1. Food Preparation

Dry the Duck skin and score the skin with fine strokes and shallow cuts, to allow the Fat to escape when cooking.

2. Cooking Instruction

Season the Duck and place skin side up on a 1/1 GN cooking tray.

3. Food Serving Instruction

Serve with roast root vegetables or carve and serve with a salad

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.