

## Duck Leg Confit with Indonesian Sambal Ijo



**36:34**

**This recipe is available for:**

- Convotherm maxx

**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

PROFILE

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

Combi-steam

03:00 | -

3

1

**Stage 1**  
160 °C

Convection

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3

3

**Stage 2**  
180 °C

RECIPE

### 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