

Roast Bavarian Duck



39:21

This recipe is available for:

- Convotherm maxx

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

39:21 | 72 °C

1

Convection

00:08 | -

3

3

Stage 1

78 °C

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.

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.