

## Braised Eight Treasure Duck



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This recipe is available for:

- Convotherm maxx

Accessories:

PROFILE

🏠 Ambient

🍴 1 Full Tray

🔥 From Scratch

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Stage 1

100 °C

Stage 2

100 °C

RECIPE

Ingredients

1	pcs	Duck
21.26	g	Shiitake Mushrooms
21.26	g	Dry Scollop
21.26	g	Dry Shrimp
70.87	g	Diced Chicken Leg
77.96	g	Chestnut
77.96	g	Bamboo
77.96	g	Sticky Rice
28.35	g	Sliced Shallot
49.61	g	Oyster Sauce
49.61	g	Yellow Rice Wine
35.44	g	Sugar
28.35	g	Dark Soy Sauce
81.33	ml	Water
7.09	g	Salt
2	pcs	Star Anise
1	pcs	Cinnamon Stick
42.52	g	Ginger
28.35	g	Chives
51.75	ml	Yellow Rice Wine

1. Food Preparation

Cleaning the duck: Use a small knife to remove bone from the opening in the neck, keeping the duck skin intact. Remove two duck glands from tail. Soak dry shii-take mushrooms, dry Shrimp and dry scallops for 2 hours, then remove from water. Slice shallots, dice chicken and bamboo 2-3cm . Steam sticky rice (rice:water1:1). Sautee sliced shallots in oil, add chicken, bamboo, mushroom, scallops and shrimp for 2 mins. Then add oyster sauce, yellow rice wine and let it reduce. Next, add dark soy sauce, light soy sauce, sugar, white pepper powder. Mix with the sticky rice and chestnut. Fill the duck's chest with rice, then tie the string around its waist and fill the duck's abdomen with rice. Then sew all the openings with thread. Boil water and pour it around the duck to firm up the skin. Keep it in a container. For the duck sauce: Sautee ginger and chives, add oyster sauce, stir in yellow rice wine, reduce it, add dark soy sauce, light soy sauce, and sugar. Pour in water, add cinnamon and star anise, and bring it to boil. Pour in the sauce and cover the duck. Place it in the oven. After two hours , take out the duck and service with a plate. Boil the duck sauce in a pot, put in the cornstarch to thicken the sauce, then pour it over the duck.


2. Cooking Instruction

If removing the duck bones is difficult, you may leave them. Soak the rice for over 2 hours.

3. Food Serving Instruction

Steam broccoli around the duck for the garnish.

Braised duck stuffed with eight different foods.  
Note: Information emanating from Welbilt is given after exercise of all reasonable care in the preparation and issue, but is provided without liability in its application and use. All cooking settings are given only. Adjust cooking times for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.



0.95	l	Water
42.52	g	Duck Soy Sauce
127.57	g	Light Soy Sauce
77.96	g	Oyster Sauce
148.83	g	Sugar
1	pcs	Salt
1	pcs	Cornstarch