

## Roast Bavarian Duck



**L** 48:20

**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**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  
 48:20 | 72 °C  
 1

**Stage 1**  
78 °C

Convection  
 00:08 | -  
 5  
 5

**Stage 2**  
220 °C

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.