

Beijing Roast Duck



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This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

1/1 GN Stainless steel pans, unperforated, 65 mm deep, 3004074

P R O F I L E

- Chilled 4°C
- 1 Piece
- From Scratch

Stage 1
180 °C

Combi-steam

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1

R E C I P E

Ingredients

1	pcs	Pei King Duck
30	g	Salt
20	g	Liquorice
20	g	Five spice powder
20	g	Kaempferol
250	g	Sugar
350	g	White vinegar
350	g	Malt sugar
4	l	Water

1. Food Preparation

Ingredient: Pei King Duck 1 (1 kg) BBQ powder rub: Salt, liquorice, five spice powder, kaempferol, sugar. Put all ingredients in blender mix until powdery. Skin water: Marinade water for duck skin: white vinegar, malt sugar, water, mix thoroughly.

2. Cooking Instruction

Clean the duck, wipe the blood in duck abdominal cavity and use some BBQ powder rub inside. Keep in fridge half hour. hang the duck with duck hook, pour boiling water on the duck skin, make duck skin have litter contraction. Hang the duck on the shelf cool down 1 hour. Pour skin water on the whole duck, two to three times. Hang on the shelf air dry, wait until the ducks skin is dry. Step1: You start program 1 (CTC) Step2: Start the program, hang duck into the oven after preheated Step3: When the program completed, take out duck.

3. Food Serving Instruction

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