Duck Leg Confit with Indonesian Sambal Ijo

35:05

This recipe is available for:
- Convotherm 4
- Convotherm maxx pro

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

Stage 1
160 °C

Combi-steam
03:00 | -
5
1

Stage 2
180 °C

Convection
00:10 | -
5
5

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

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.