

Duck Leg Confit with Indonesian Sambal Ijo



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This recipe is available for:

- Convotherm maxx pro

Accessories:

1/1 GN Granite enamelled tray, 60 mm deep,

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630





1 Full Tray



From Raw



Combi-steam



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Stage 1 160 °C

Stage 2 180 °C

Ingredients

6 pcs

10	pcs	Duck Leg á 200 – 250 g
5	1	Water
3	1	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

Clove

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

tbs 4 Salt Note: Information emanating from Weiblit 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 guided only. Ad Blacks king predicts on allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to