

Duck Leg Confit with Indonesian Sambal Ijo



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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

P R O F I L E

- Chilled 4°C
- 1 Full Tray
- From Raw

Combi-steam

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Stage 1
160 °C

Convection

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Stage 2
180 °C

R E C I P E

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