

Duck Breast



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This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

1/1 GN Granite enamelled tray, 40 mm deep, 3004034

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- Chilled 4°C
- 12 Pieces
- From Raw

Stage 1
225 °C

- Convection
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Ingredients

- | | | |
|----|-----|----------------|
| 12 | pcs | Duck Breast |
| 1 | tsp | Salt |
| 1 | tsp | Cracked Pepper |

1. Food Preparation

Dry the Duck skin and score the skin with fine strokes and shallow cuts, to allow the Fat to escape when cooking.

2. Cooking Instruction

Season the Duck and place skin side up on a 1/1 GN cooking tray.

3. Food Serving Instruction

Serve with roast root vegetables or carve and serve with a salad