


Roasted Duck with Lemongrass

Cuisine: **South-East Asian**
Food category: **Poultry**




Author: [Myat Ko ko](#)



Program steps


Preheating: 200 °C

1

 Combination


 40 %

 Termination by time

 00:40
hh:mm

 200 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
Clean whole Duck	1.5	kg
Garlic	50	g
Ginger	50	g
Minced lemongrass	80	g
rice wine	100	ml
Honey	50	ml
Fish sauce	30	ml
Light soy sauce	20	ml
Cooking oil	20	ml

Directions

Rub the rice wine and salt all over the Duck.
Wash thoroughly and drain.

Blend all the ingredients together until smooth and stuff the mixture into the Duck belly and sew it up.

Put honey, light soy sauce and oil into the bowl and mix well. Spread the mixture evenly on the Duck skin to absorb, hang the Duck up to dry for about 2 hours until the skin is dry.

Place on the stainless steel wire shelving and roast for 40 minutes.

Recommended accessories



Stainless wire shelving