


Confit Duck leg, Sticky hoisin glaze

Cuisine: **Other**
Food category: **Poultry**




Author: **Samuel Ashton**
Company: **Retigo UK**





Program steps


1


Step 1


 Hot air


 100 %

 Termination by time

 02:30 hh:mm


 110 °C


 100 %





2


Step 2 once hoisin glaze is added


 Hot air


 100 %

 Termination by time

 06:00 hh:mm

 185 °C

 100 %



Ingredients - number of portions - 0		
Name	Value	Unit
Duck legs	2	pcs
rape seed oil	100	ml
hoisin sauce	30	ml
salt & pepper	20	g

Directions

1. Score duck legs and pat dry with paper towel, Salt lightly and let rest for 20minutes to get duck to room temperature

2. Place in Vision pan and cover half way with oil leaving top of ducks exposed

2.Place in oven for 2:30 hrs until duck is soft and tender

3.Brush hoisin sauce over duck legs and place back in oven for 6 minutes at 190

Serve with crunchy Oriental salad and Chinese steamed pancakes

Recommended accessories



Vision Pan