

# Confit Duck leg, Sticky hoisin glaze

Cuisine: **Other**

Food category: **Poultry**



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## Program steps

### 1 Step 1

 Hot air	 100 %	 Termination by time	 02:30 hh:mm	 110 °C	 100 %	
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### 2 Step 2 once hoisin glaze is added

 Hot air	 100 %	 Termination by time	 06:00 hh:mm	 185 °C	 100 %	
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## 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

## Nutrition and allergens

Allergens: Soy, Wheat

Minerals:

Vitamins:

Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

## Directions

- Score duck legs and pat dry with paper towel, Salt lightly and let rest for 20minutes to get duck to room temperature
  - Place in Vision pan and cover half way with oil leaving top of ducks exposed
  - Place in oven for 2:30 hrs until duck is soft and tender
  - 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