Retigo Combionline | OnlineMenu | Poultry 16. 6. 2025

Confit Duck leg, Sticky hoisin glaze

Cuisine: Other

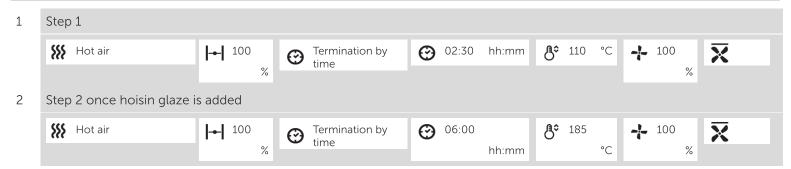
Food category: Poultry



Author: Samuel Ashton Company: Retigo UK



Program steps



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

