



## Twice Cooked Duck With Sweet Wine Jus

Name of dish:	Twice Cooked Duck & Sweet Wine Jus	
Cooking Temperature:	180°C	
Cooking method:	Roasting	Preparation Time: 20mins
Number of portions:	2	Cooking Time: 1hr
		Time total: 1hr 20mins



Ingredients				Method
Item	Amount	UOM- Kg/MI/Each		
Duck (whole 1.7kg)	1	kg	1	Dice carrots, onions, celery and leeks
Carrots	40	g		and place in a baking tray.
Onion	40	g	2	Stuff the duck cavity with thyme &
Celery	40	g		Garlic.
Leeks	40	g	3	Coat the skin with mustard and place on
Thyme	10	g		Vegetables.
Garlic	10	g	4	Roast for 1hr or until duck juices run clear
Seeded Mustard	40	g	5	When cool take breast and legs from the
Button Onions	60	g		carcass & store in fat and vegetables.
Rocket	40	g	6	Reheat duck portion in fat.
Sweet Wine Jus*	60	ml	7	Serve with roasted button onions, & a little
				of the roasted vegetables as garnish.
			8	Drizzle sweet wine jus over all.
Good Veal Jus	60	ml	1	*Fry onion, carrot and any duck trimmings
Duck Trimmings	as required			until golden and fragrant.
Port wine	10	ml	2	Deglaze with port wine
Carrot	5	g	3	Add veal jus, skim & Strain
Onion	5	g		