



# BBQ PIRI PIRI DUCK

A split butterflied duck, marinated overnight, that can be cooked on the barbecue or in the oven.

**Difficulty:** Easy

**Serves:** 4-6

**Prep:** 10 minutes + Marinating Time

**Cooking:** 1 hour



## INGREDIENTS

- 1 Luv-a-Duck, Whole Duck
- ¼ cup olive oil
- 2 limes, zested & Juiced
- 3 Tblsp Portuguese( Piri Piri) Seasoning
- 1 long red sweet chilli, finely chopped
- 1 lemon, zested & Juiced
- 2 Tblsp brown sugar

### To Serve

- Char Grilled Vegetables
- Fresh Lime Halves

## METHOD

1. Prepare the Luv-a-Duck Whole Duck by removing the neck, cut the duck along the backbone on the underside removing the parson's nose at the same time.
2. Combine the oil, lime zest and juice, Portuguese seasoning, chilli, lemon zest and juice and brown sugar in a small bowl and mix well.
3. Place the duck skin side down in the non – metallic dish and rub over half the marinade. Turn duck over and rub in the remaining marinade. Allow duck to marinate in the refrigerator for up to 24 hours.

### TO COOK

1. Lay the prepared duck skin side up in the baking dish and roast in the pre-heated BBQ or oven 190c for approximately 1 hour basting frequently.
2. Allow duck to rest 10 -15 minutes prior to serving with char-grilled vegetables or Salad.

### CHEF'S TIPS

This Piri Piri duck can be cooked straight away if there is not enough time to marinate overnight.

Marinating will give duck a greater depth of flavour. This marinade is also perfect for marinating fresh Luv-a-Duck, duck legs or breasts.

**To BBQ:** Pre-heat BBQ on medium heat. Place duck on the grill and turn off the burners directly underneath the duck , leaving the outside burners on. Close the lid and BBQ basting frequently and turning every 10 minutes for approximately 60 minutes. Cooking time may vary depending upon size of the duck to check doness skewer the leg and see if juices run clear. Allow duck to rest in a warm place 10 -15 minutes prior to carving.

This recipe is also delicious prepared using duck legs especially if you are cooking for a crowd.