



CHRISTMAS CHINESE 5 SPICE & CHERRY GLAZED WHOLE ROASTED DUCK GLAZED WITH PEAR & FENNEL – BY TIM BONE



Tim Bone shares his magical Christmas in July recipe for you to cook at home! Delicious Chinese 5 Spice Cranberry Glazed Whole Roasted Duck with Pear and Fennel.

Difficulty: Easy

Serves: 4

Prep: 30 minutes

Cooking: 1 hour 30 minutes

INGREDIENTS

- 1 whole Luv-A-Duck Duck
- 1 x 275g jar Whole Cranberry Sauce
- 1 tbsp Chinese 5 spice powder
- Salt
- Pepper
- ¼ cup water
- 4 pears, cored and quartered
- 1 large fennel bulb, cored and cut into wedges

METHOD

1. Pre-heat oven to 190°
2. Lay pear and fennel in a large baking dish and season with salt and pepper. This will act as a trivet for the duck.
3. To make the glaze, in a small saucepan, add the cranberry sauce, 5 spice powder, a good pinch of salt and pepper and the water.
4. Over medium heat, stir until the glaze has warmed through and becomes smooth.
5. Remove from the heat.
6. Pat duck dry well with paper towel and place on top of the fennel and pear.
7. Using a pastry brush, glaze the duck all over using half of the glaze.
8. Roast in the oven for 1 hr. 20 min – 1 hr. 30 min depending on the size of the duck.
9. Halfway through cooking time, glaze duck with the rest of the glaze mix.
10. Allow to rest for 15 minutes before carving.
11. Serve with the roasted pear and fennel as a delicious side dish!