



CRISPY OVEN BAKED BONELESS DUCK

Difficulty: Easy

Serves: 6

Prep: 10 mins

Cooking: 1 hour 20 mins



INGREDIENTS

Luv-a-Duck Boneless Whole Duck

4 sprigs thyme, roughly chopped

2 cloves garlic, crushed

1 lemon

1 tsp salt flakes

¼ tsp cracked pepper

3 Tbsp extra virgin olive oil

METHOD

1. Lay duck down skin side up on a lined baking tray. Pat dry with paper towel, if you have time leave uncovered in the fridge overnight to dry out.
2. Preheat the oven to 180C. Score duck skin with a sharp knife in a crosshatch pattern.
3. Combine the garlic cloves, olive oil, salt and pepper, 1 Tbsp lemon zest and 2 Tbsp lemon juice and thyme in a bowl. Brush all over duck and then roast for 80mins. Allow to rest for 10 mins before serving.