



CRISPY SKIN PEKING DUCK

Difficulty: Easy
Serves: 6-8
Prep: 10 mins
Cooking: 1hr 30 mins



INGREDIENTS

1 Luv-a-Duck Whole Duck
2 tsp. Chinese 5 spice
3 Tbsp. maple syrup
3 Tbsp. soy sauce
3 Tbsp. Chinese cooking wine
¼ cup of water
½ cup hoisin sauce

METHOD

1. Combine the Chinese 5 spice, syrup, soy, wine and water in a pot and bring to the boil. Boil for 8-10 minutes or until a thick syrup forms. Remove from the heat and cool to room temperature.
2. Pat the duck dry using a paper towel. Brush the duck all over with the syrup, reserving remaining syrup. Place the duck on a rack in a baking tray and chill in the fridge for at least 2 hrs or overnight, uncovered, to allow the skin to dry out.
3. Preheat the oven to 190°C. Remove the duck from the fridge 30 minutes before cooking. Place the duck in the oven and cook for 80 minutes. If the legs and wings start to burn, cover them with alfoil.
4. Remove the duck from the oven, basting with the remaining syrup and rest for 20-30 minutes before carving.

Recipe by Shelley Judge