

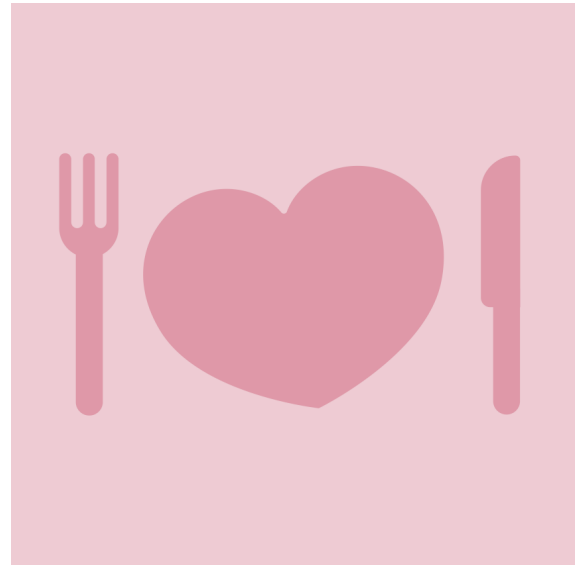


EGYPTIAN MARINATED BBQ DUCK

Middle Eastern flavours are so hot right now, and this marinated duck recipe shows why!

Difficulty: Easy

Serves: 4



INGREDIENTS

1 fresh Luv-A-Duck cut into halves
2tsp coriander seeds, toasted
2tsp cumin seeds, toasted
2 tsp sweet paprika
2 tsp turmeric
1 cup coriander leaves
1 x 3cm piece fresh ginger
2 cloves garlic
1 tsp salt
3 tbsp lemon juice
3 tbsp Mount Zero extra virgin olive oil
1/2 tsp tabasco sauce
50g Mount Zero Egyptian dukka

METHOD

1. Process all the ingredients except the duck and the dukkah in a food processor until well combined.
2. Rub this well into the duck and chill for 12 hours or overnight. Before cooking, sprinkle liberally with the dukkah.
3. Place the duck halves on a roasting tin (skin side up) with a wire rack and place in pre-heated BBQ at 180°C for 1 hour.
4. Do not turn the duck over but check every 20 minutes and turn the tray around to ensure cooking is even.
5. Leave to rest for 10 minutes before serving.