



HONEY SOY SESAME GLAZED DUCK

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



INGREDIENTS

1 Luv-a-Duck Whole Duck
¼ cup honey
3 Tbsp light soy sauce
2 Tbsp dark soy sauce
1 inch ginger, peeled and grated
2 garlic cloves, crushed
1 Tbsp sesame oil
1 Tbsp sesame seeds

METHOD

1. Combine the honey, soy sauce, garlic and ginger in a bowl.
2. Pat the duck dry using a paper towel. Brush the duck all over with the marinade, reserving ¼ cup of marinade for later. 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 60 minutes. Remove the duck from the oven and brush more marinade over the duck and sprinkle with sesame seeds. Return to the oven for 20 mins. If the legs and wings start to burn, cover them with alfoil.
4. Remove the duck from the oven, and rest for 20-30 minutes before carving.

Recipe by Shelley Judge