



# LEMON SCENTED TANDOORI DUCK

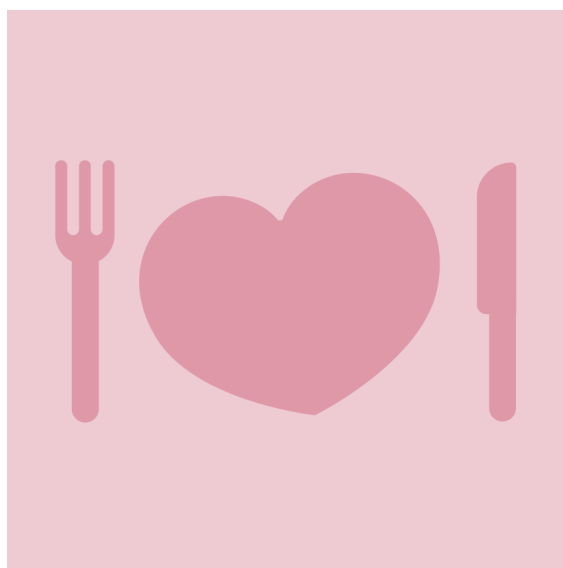
**BUTTERFLIED AND COOKED OVER THE BARBECUE OR IN THE OVEN**

**Difficulty:** Easy

**Serves:** 4-6

**Prep:** 5 minutes ( pre-heat oven or BBQ)

**Cooking:** 1 hour 20 minutes



## INGREDIENTS

1 Luv-a-Duck Whole Duck  
1 cup natural yoghurt  
2 tblsp olive oil  
½ cup tandoori paste  
2 lemons, zested and Juiced  
½ tsp salt  
50g flaked almonds, toasted

### To serve

Mint leaves  
Lemon zest

## METHOD

1. In a large non- metallic bowl combine the yoghurt, oil, tandoori paste, lemon zest & juice and salt mix well.
2. Lay the duck on a chopping board and split removing the backbone and neck. Prick the skin surface of the duck with a fine skewer.
3. Place the duck into the marinade and rub marinade into the duck well. Allow to marinate for up to 24 hours.
4. Place duck into a baking dish skin side up. Roast in the pre-heated oven 170c or BBQ indirectly for approximately 1 hour 20 minutes or until cooked when tested.
5. Serve garnished with toasted flaked almonds and mint leaves.

## CHEF'S TIPS

This marinade is also suitable for cooking duck legs.

This tandoori duck is also delicious served in wraps cold the next next day.