



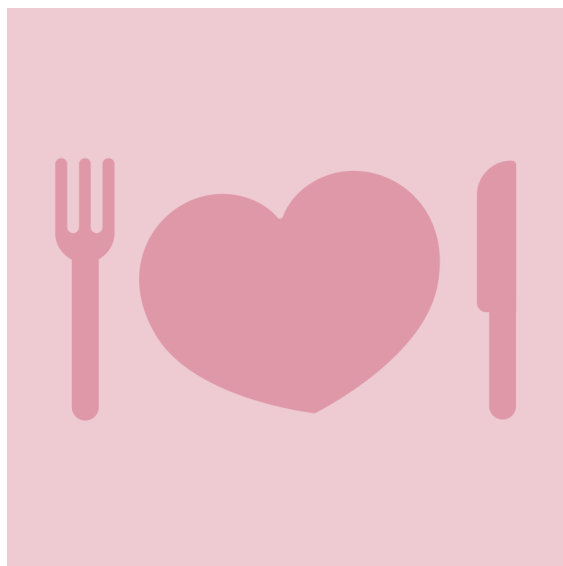
# PEKING DUCK AT HOME

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

**Difficulty:** Easy

**Serves:** 4

**Cooking:** 2 hours & overnight air drying



## INGREDIENTS

1 Luv-a-Duck Whole Duck  
2 tsp. Chinese 5 Spice  
3 tbs. maple syrup  
3 tbs. soy sauce  
3 tbs. Shaoxing wine  
¼ cup of water  
1 Lebanese cucumber  
½ bunch spring onions  
½ cup hoisin sauce  
Peking duck pancakes or soft  
Chinese steamed buns (these  
can be purchased in the freezer  
section of good Asian Grocers)

## METHOD

1. Place the Chinese 5 spice, syrup, soy, wine and water in a pot and bring to the bowl. Boil for 8-10 minutes or until a thick syrup forms. Remove from the heat and cool to room temperature.
2. Remove the duck from the packet and pat dry inside and out. Brush the duck all over with the syrup. Place the duck on a rack in a baking tray and chill in the fridge overnight uncovered.
3. Preheat the oven to 190C. Remove the duck from the fridge 30 minutes before cooking. Place the duck in the oven and cook for 80 minutes.
4. Remove the duck from the oven, basting with the remaining syrup and rest for 20-30 minutes before carving.
5. Serve in the middle of the table with the classic accompaniments such as cucumbers, spring onions, hoisin and pancakes or soft Chinese buns.