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ROAST HALF DUCK WITH LEMON, POTATOES & BAY LEAVES

Difficulty: Easy

Serves: 2

Prep: 10 minutes

Cooking: 30–35 minutes



INGREDIENTS

- 1 Luv-a-Duck Roast Half Duck
- 300–400 g baby potatoes, halved
- 1 red onion, cut into wedges
- 1 lemon, sliced into thick rounds
- 4–6 fresh bay leaves (or a sprig of thyme/rosemary)
- 1 tbsp olive oil or duck fat
- Salt and pepper

METHOD

1. Preheat Oven

- Preheat oven to 190°C (fan-forced).
- Place duck half skin-side up in a roasting dish or ovenproof pan.

2. Add Vegetables

- In a bowl, toss baby potatoes, red onion wedges, and lemon slices with olive oil.
- Season with salt and pepper, then arrange around the duck.
- Tuck in bay leaves for added fragrance.

3. Roast

- Roast for 30–35 minutes until duck is heated through, skin is crisp, and potatoes are golden and tender.
- Turn potatoes halfway through for even browning.

4. Serve

- Serve straight from the pan with a spoonful of roasted lemony pan juices over the duck and veg.

Optional Additions

- Add garlic cloves or whole shallots to the pan
- Finish with a drizzle of honey or balsamic for extra depth
- Serve with steamed greens or a bitter leaf salad on the side