



<https://www.luvaduck.com.au/recipes/view/whole-roast-duck/>

WHOLE ROAST DUCK WITH HONEY ROASTED FIGS

Difficulty: Easy

Serves: 4

Prep: overnight (optional)

Cooking: 40 mins per kg



INGREDIENTS

1 x Luv-a-Duck Whole Duck

1 tblsp flaked Sea Salt

6 figs, cut in half lengthways

2 tblsp honey

Juice of 1 orange

To Serve

Roasted vegetables

METHOD

1. Pre heat oven to 190°C.
2. Pat the duck dry using a paper towel and season with salt to create crispy skin.
3. Place duck on a rack in a roasting tray and roast for 40 mins per kg, until the skin is crispy and golden.
4. When the duck is almost finished roasting, heat the honey and orange juice on the stove over medium heat for 5 mins or until reduced by half.
5. Remove the duck from the oven and rest for 20 mins. Turn the oven to 200°C.
6. Place the figs into a shallow baking tray lined with baking paper. Pour the honey mixture over the figs. Place in the oven and bake for 10 minutes or until sticky and soft. Leave to cool.
7. Serve the duck with the roasted figs.

Tip: Serve with your choice of roasted vegetables. We recommend serving with Roast Duck Fat Potatoes.

CHEF'S TIPS

- To **portion** the duck, gently cut out the 2 breasts and the 2 legs with a sharp knife and serve. Portion after resting.
- **Save the fat from the roasting tray** to create crispy roast potatoes and other vegetables. Leave it to cool and then store in the fridge for later use.
- Instead of stuffing your roast duck, place your favourite herbs, zest of orange or garlic inside the cavity to infuse the meat with flavours.
- For a **super crispy skin**, leave duck uncovered in refrigerator to dry out overnight before roasting.
- To re-heat, place the portions skin side up in a hot oven or under a hot grill.
- Serve sauces on the plate under the duck instead of pouring it onto the skin to keep it crispy.