

CONFIT OF DUCK

serves 1

21
AT HOME



ALLERGENS

None

Please read the full method before starting to cook. Every effort has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results. Ensure that, where relevant, your oven is preheated to the correct temperature before you begin.

- Pre-heat the oven to 180°C (fan) / 200°C (no fan) / Gas Mark 7.
- Line a small baking tray with a piece of non-stick baking paper.
- Remove the duck leg from the vacuum bag and place, skin side down onto the paper.
- Place in the pre-heated oven for 20 minutes or so, until the skin is crisp and golden.
- Especially good with potatoes fried in duck fat, lentils and a bitter leaf salad and mustard dressing.

21 HOSPITALITY



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