

Confit Duck

Serves 6

Marinate the duck the day before to infuse flavours. You can also cook the duck the day before and finish off to order.

Ingredients

- 8 Duck Legs
- 2 tsps Five Spice
- 2 tbs Duck Fat
- Cracked Black Pepper to taste



Method

The day before:

- Prick the duck legs all over with a fork
- Melt the duck fat, add the spices and brush over the legs
- Leave to marinate over night
- Pre heat oven to 200C and cook the duck for 10 minutes, then turn down heat to 160C and cook for a further 1.5hrs
- Remove from the oven and cool (you can do all of this the day before)
- When cool pull leg bone gently away from the meat of each leg – the thigh bone may also come away.

Finish Off - ½ hour before serving:

- Preheat oven to 180C
- Reheat duck for 25-30 minutes
- Serve

Plums

Ingredients

- 1 per serving, halved and stoned
- 25g butter
- 1 tsp mixed spice

Method

- Sauté plums in butter and spice for 5 minutes

Tried and tested by the Onecall Hospitality tasting team

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