



Taste & Technology

Whole Jointed Duck SV

Recipe number:

04.10.036

Starting material:

1000 g Whole duck, jointed

Seasonings & additives:

30 g	Liq-Würz Gourmet MARINA	514300
20 g	Gourmet seasoning for roast duck and goose	2213801

Processing procedure:

Rub the Liqwürz Marina into the duck pieces (breast, legs, wings) and then massage in the seasoning.
Place in the shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

Preparation:

Cook in a water bath at +70°C for 2 hours.

Remove the cooked duck from the bag and BBQ on all sides until crispy.

EU Food Information Regulation:

Duck, rapeseed oil, seasoning, sea salt, spices, orange peel, spice extracts

Analysis:

Calorific value KJ	1,024 KJ
Calorific value Kcal	247 Kcal
Fat	19.4 g
Saturated fatty acids	5.7 g
Carbohydrates	0.5 g
Sugar	0.4 g
Protein	17.4 g
Sodium	0.3 g
Salt	0.7 g