



COOKING PASSION SINCE 1877

ROAST DUCK WITH POMEGRANATE SAUCE



4-6 Servings

INGREDIENTS

2 ready-to-eat ducks (2.3 kilos each)
salt
2 organic oranges
1 portion coriander
2 small garlic gloves
2 tbsp honey
4 tbsp pomegranate molasses (Turkish food store)
2 tsp NEFF apple cake spice (alternative: ginger bread spice)
freshly ground black pepper
1 large pomegranate apple



PREPARATION

Dry the duck with kitchen paper, salt the inside and place them in a deep fireproof dish. Wash oranges and coriander. Slice oranges with the peel and chop coriander including the stems. Fill the duck with orange slices and chopped coriander. Tie the duck legs with kitchen yarn and place the duck with their breasts facing downwards in the fireproof dish.

Peel garlic and press it with a garlic press. Mix garlic, honey, pomegranate molasses and mixed spices with 1 teaspoon salt. Brush marinade generously on the duck and season with black pepper.

Pre-heat oven to 160°C CircoTherm®. Remove seeds from the pomegranate apple and place 2/3rd of them and the shallots in the oven dish. Place the roaster on shelf position 1.

Add one litre of hot water after ten minutes and allow to bake for one hour. Flip the ducks with the breast facing upwards and bake for another 60 minutes until the duck is golden brown on all sides. Pour sauce from the dish on the duck once in a while – add water if there is not enough sauce.

Turn off oven, place duck on a large plate, add salt and keep in the warm oven. Pour sauce in a pot, remove the fat and boil up. Boil down until the sauce has the consistency you like. Season with salt and pepper and add the remaining pomegranate seeds.

Idea: If you would like to serve the duck with a saffron potato towers, simply place the muffin form on shelf position 3 and bake for the last 45 minutes together with the duck.

Serve the roast duck with potato towers, red cabbage and cumquat compote.