



Slow-Roast Canton Duck

We only use "The Mother Of All Ducks" from Silver Hill Duck marinated in a time-honoured recipe, dry-aged and ready to roast

Instructions:

Step 1: Remove duck from packaging.

Step 2: Defrost duck overnight in a chiller

Step 3: After defrosting, dry duck in duck dryer overnight, or find a well ventilated place to dry with a blowing fan overnight.

Step 4: Preheat oven to 170°C.

Step 5: Once oven is at 170°C, hang duck in oven and roast for 45 mins.

Step 6: Remove duck to cool and chop.