



# 'cooked' Yorkshire Wolds duck confit

roast



The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



Jeff Baker

Executive Development Chef

*cooking time from: 25 minutes*

## method

Carefully remove the duck legs from the packaging and remove excess jelly and fat, reserve the fat for other uses such as fried potatoes or enriching a cabbage soup.

Preheat the oven to 210°C fan-assisted or 230°C without a fan (gas 8).

Place the legs in a non-stick roasting tray or oven proof pan skin side down and place in the centre of the oven and roast for 25 minutes, or until the skin becomes crispy and comes clean away from the roasting tray and the duck meat is hot throughout.

## serving suggestions

Serve with sauté potatoes cooked in duck fat and a green salad dressed in walnut and sherry vinaigrette.

## for best results, roast this cut

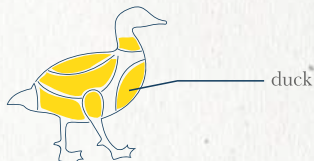
Oven Temperatures	°C	°F	Gas Mark
Very Cool	140°C	275°F	1
Warm	160°C	325°F	3
Fairly Hot	190°C	375°F	5
Hot	220°C	425°F	7
Very Hot	240°C	475°F	9

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