



yorkshire duck confit

roast



cooking time from: 25 minutes

method

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

Pre heat 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 & place in the centre of the oven & roast for 25 minutes, or until the skin becomes crispy & comes clean away from the roasting tray & the duck meat is hot throughout.

serving suggestions

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

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

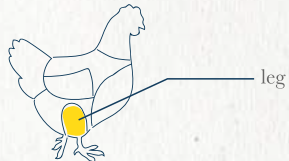
for best results, roast this cut

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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