

# CONFIT DUCK A L'ORANGE

Autumn ALC menu 2024

Meat Main Course

Main plate | Side plate | Cast iron dish

1 each	Confit duck DK
65g	Braised Red Cabbage DK
60ml	Orange jus DK
30ml	Water
3 each	Fresh orange segments H2
5g	Micro salad
1 ptn	Gratin dauphinois - SR

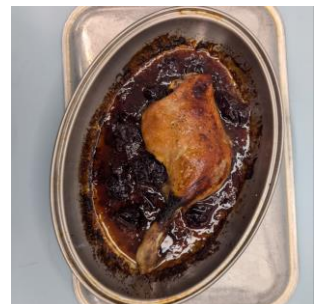
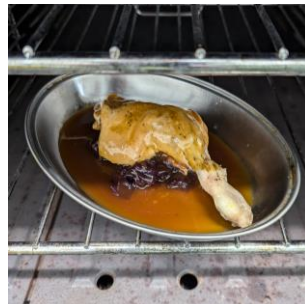
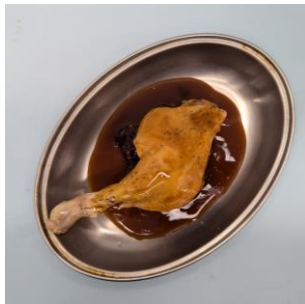


## PREP JOBS

1. Bake gratin dauphinois as per Sub recipe
2. Segment oranges

## METHOD

1. Remove duck from the bag and place in steel oval dish with cabbage, orange jus and water, then place in the deck oven for 10-12 minutes
2. Place gratin dauphinois in convection oven for 5 minutes at 180°C.
3. Place cabbage & orange jus on the plate followed by duck then orange segments as shown and micro salad
4. Serve with gratin dauphinois on the side as per picture



## SAFETY STEPS

1. Use yellow tongs to remove the duck from the oval dish.