



Ingredients :

- duck or a can of 1.6 kg
- 3 tablespoon of liquid honey
- 4 tablespoon of dark soy sauce
- 1 teaspoon of rice vinegar
- 1 teaspoon of sugar
- 1 teaspoon of 5 spice
- 2 teaspoon of salt
- 1 ginger

Preparation :

Heat 1 liter of water and bring to boil. Prick the duck everywhere with the tip of knife or fork and when the water is boiling plunge the duck for 3 minutes then remove and clean it well with paper towels to remove all fat, the skin is dry.

Remove the tail and neck of the duck.

Peel and chop the ginger and put it inside the duck and rub the cavity so we can smell the aroma.

In a bowl put the honey, soy sauce, sugar, rice vinegar, salt and the spices 5. Mix.

Brush over the duck using a pastry brush by putting the laque on the outside and inside and let stand 1 hour in refrigerator.

Brush over again with a layer of lacquer and then back in the fridge for 24 hours.

Keep the rest of laque for baste occasionally while cooking, if the skin is too dry and the duck is not yet cooked .

Peking duck

Preheat oven to 230 ° C and cook the duck for 15 minutes, then reduce to 170 ° C and bake for 1 hour.

Peking duck

Remove duck from oven and let stand 15 minutes before cutting.

Serve with white rice or cantonese, raw vegetables like the cucumber, carrots and radishes and the hoisin sauce.

Tips : For the rest of your duck you can eat rolled into a thin pancake with vegetables cut into julienne strips and hoisin sauce.

Anecdotes : Peking duck is a dish of traditional North China it is traditionally accompanied with vegetables and soy sauce elongated white vinegar and minced garlic or rice or white bun. It prepares this dish at events like Chinese New Year and weddings.

The duck was originally prepared in the Ming imperial court. At the time, the duck was roasted in a closed furnace. Having become the favorite dish of Emperor Qian Long (Chinese: ??) and Empress Ci Xi, he was popular in the Qing. It remains to the present day a famous dish, typical of Chinese cuisine.

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