

# CRISPY DUCK

4/17/2023

Plate: Pasta Bowl

To Go: Single Compartment

## STEP #1: INGREDIENTS

1 each [Duck Half Portion](#) - fully thawed

## SET-UP / GARNISH: INGREDIENTS

2 - 3 layers [Fried Wonton Strips](#) (1.75wz.)

To coat [Duck Glaze](#)

2 vz. [Duck Glaze](#)

5 shakes Sesame Seeds

2 TBL [Asian Herbs](#)

2 each Choice of Side

## Procedure

### Step #1:

- Open the cryovac bag, and **cut on a bias away from the breast** to separate into two pieces at the thigh/ breast.
- Flip the thigh portion so that the skin side is facing down on the cutting board.
- Make **shallow cuts** along the thigh bone and knuckle.  
**NOTE: do not cut all the way through the thigh.**
- Carefully remove the thigh bone and knuckle.
- Place the breast portion **only** in a sav-a-day and **microwave for 1 minute.**
- Once microwaved, **fry both the breast and thigh portions for 3 minutes. SET TIMER!!**  
**NOTE: optimal internal temperature 165° minimum.**

### Set-Up / Garnish:

- Place 2-3 layers of fried wonton strips in the bottom of a pasta bowl.  
**NOTE: 2-3 layers will equal approximately 1.75 wz of wonton strips.**
- Using tongs, carefully submerge the thigh portion of the duck in the **room temperature** duck glaze.  
**NOTE: The duck must be fully submerged, but it must not leave the tongs.**
- Place the coated thigh portion on the center of the wonton strips.
- Using tongs, carefully submerge the breast portion of the duck in the **room temperature** duck glaze.  
**NOTE: The duck must be fully submerged, but it must not leave the tongs.**
- Place the coated breast portion on top of the thigh portion.
- Ladle 2 vz of duck glaze over the duck so that it pools between the duck and the rim of the bowl.
- Evenly shake the sesame seeds over the duck.

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h. Evenly sprinkle the Asian herbs over the duck.

**NOTE: Ensure the basil is well distributed throughout the Asian herbs and over the duck.**

i. Place 2 sides in diamond side bowls to be served on the side.



