Pekin duck magret



Consejo del chef

Serve this magret still hot to enjoy all the flavour. Grrr…

Raciones para 1

- ❏ **1** Duck magret
- ❏ **1/2** Cucumber
- ❏ **1** Carrot
- ❏ **1** Spring onion
- ❏ Hoisin sauce
- ❏ Crêpes for Peking duck
- ❏ Olive oil

1. Julienne the vegetables and place them in different bowls.
2. For the magret, make cuts on the fat side of the meat with a sharp knife, and shape a diamond pattern. Brush it with olive oil. Heat previously the SteakMaster oven with the rack, automatic magret function on, and cook the meat. Remove from the oven when it is ready and slice it.
3. Serve with the remaining ingredients, allowing each guest to prepare their duck. Arrange the vegetables, sauce, and crêpes —rehydrated with steam or as indicated in the package— on the table.
4. To assemble the crêpe, spread some sauce or several combined sauces, place two or three magret slices over it, and some cucumber, carrot, and spring onion, and fold it to eat it.

Chef's Notes

https://cookinglovers.teka.com/en/receta/magret-de-pato-pekin/