

## Duck Roasted Over Ceylon Cinnamon



0 made it | 0 reviews

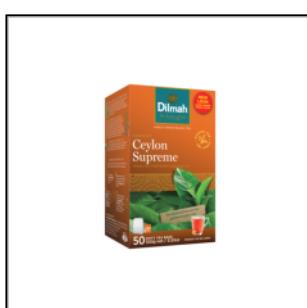


 Jared Ingersoll

SPECIAL NOTES This recipe requires 2 days lead time.

- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
The Chefs and the Tea Maker - 2014

### Used Teas



Gourmet Ceylon Supreme

### Ingredients

#### Duck Roasted Over Ceylon Cinnamon

- 1 x Large Muscovy duck

## Wet brine

- Cold water
- 30ml fish sauce
- 2kg brown onions, chopped and really well roasted
- 30g Dilmah Single Region Ceylon Supreme tea
- 1 lime, zest
- 1 lemon, zest

## Methods and Directions

### Duck Roasted Over Ceylon Cinnamon

- Prepare the wet brine by boiling the water and allowing it to become completely cold.
- Add the other brine ingredients and completely submerge the duck.
- Soak for at least 8 hours but no longer than 24.
- Remove the duck from the brine and allow it to hang uncovered in a cool room for 24 hours.
- It will drip liquids so you will need to place a bowl underneath.
- It is important that the duck is not touching anything so that the skin can dry out completely.
- If roasting over coals, prepare your fire well in advance of roasting the duck so that the coal can form (never use briquette's or heat beads) and roast the duck for about 1 ½ hours; if you like a good smokey flavour add pieces of wood to your coals from time to time.
- I used Ceylon cinnamon wood from the estate for my preparation.
- If roasting in the oven preheat your oven to 210°C, place your duck breast side up and on a large roasting tray, place it in the oven and roast for about 45 minutes to 1 hour 15 minutes.