



Tips for Preparing & Cooking your Fosse Peking Cross Duck

Prepare your Duck:

1. Bring to room temperature. Preheat your oven to 220°C
2. Remove any obvious fat from the inside of the duck. Use a needle to prick the skin all over the breast and where the breast joins the leg. Just pierce the skin; you want the fat to run, but not the juices from the meat.
3. Lightly season the skin and gently pull the legs

Cook your Duck:

1. Hot roast at 220°C for 20 mins.
2. Reduce to 180°C and cook for 20 mins per kg for medium-rare, or 30 mins per kg for well-done. Baste 2-3 times.
3. Our Pop-Up Timer will pop at 65°C. Remove the bird when it pops and it will continue to cook while resting for 30 minutes.

Use your giblets for delicious gravy:

1. Place giblets in a small casserole dish with your leftover veg in the fridge e.g. celery, carrot, half an onion, bunch of herbs.
2. Cover with cold water and place in the oven along with duck. Cook for the same time and temperature to make a stock.
3. Once the duck is resting, pour off the fat from the juices to save for your roasties! Deglaze the roasting tin with wine and strain the stock. Add both to a clean pan and hard boil to reduce to a rich, syrupy gravy.
4. Taste for seasoning and add redcurrant jelly for sweetness if you like.



How to Carve your Duck:

Slice between the legs and the breast. Then prise off the whole legs, pulling the thigh bone away from the body of the bird. Cut each leg in half at the joint between the thigh and drumstick.

Slice the whole breasts from the carcass and cut each into five or six thick slices. Serve with gravy.