



LE COQ

Free Range Aylesbury Duck

COOKING METHOD

INGREDIENTS

- Aylesbury Duck
 - Orange Skin
 - Butter
 - Garlic Powder
 - Oregano
 - Sea Salt
 - White Pepper
- Orange
 - Clove Garlic
 - Thyme
 - Kipfler Potato
 - Brussel Sprouts
 - Chestnut
 - Bacon

METHOD

- Preheat oven to 200 C. Place the whole duck in oven for 45 minutes.
- Take the duck out of the oven.
- Add the potatoes and Brussel sprouts,
- Put everything back in the oven for another 15 minutes
- Reheat the orange sauce in a pan on low heat for 5 minutes