

CRANBERRY ORANGE DUCK

Serves 5

INGREDIENTS:

1 Whole Ducko duck

1 Teaspoon Chinese five-spice powder, or more to taste

1 Chopped onion

1 Orange - zested, peeled, and cubed

1 Bag of fresh cranberries (340grams)

30 Millilitres of brandy-based orange liqueur (Grand Marnier®)

1 Tablespoon honey

1 Tablespoon white sugar

1 Teaspoon soy sauce



METHOD

1. Preheat oven to 165°C.

2. Sprinkle the Chinese five-spice powder inside the duck cavity. Add the chopped onion and cubed orange.

3. Combine the cranberries, orange liqueur, honey, white sugar, and soy sauce in a saucepan. Cook and stir until glaze reaches a jam-like consistency (plus minus 7 to 10 minutes). Allow to cool slightly for about 3 minutes.

4. Place duck on a roasting rack inside a roasting pan and baste with the glaze.

5. Bake in the preheated oven until no longer pink at the bone and the juices run clear for about 2½ hours. An instant-read thermometer inserted into the thickest part of the thigh, near the bone, should read 74°C.