

DUCK BREAST BRAAI IN 5 EASY STEPS

INGREDIENTS:

Ducko Duck Breasts

Salt (to taste)

Pepper (to taste)



METHOD

1. Gently blot the duck breasts with paper towels to remove excess moisture.
2. Score the duck skin, then season both sides with salt and freshly ground pepper to taste.
3. Lightly coat the braai grid with olive oil.
4. Braai the duck breasts skin side down for 5 minutes, or until the skin is crispy and golden brown. Flip and braai for another 5 minutes, or until they reach medium to well done.
TIP: For accurate cooking, use a meat thermometer to ensure it reaches an internal temperature of 70°C.
5. Let the duck breasts rest for 5 minutes before serving.