



PEKING EEND

BY EDWIN VINKE

*RESTAURANT DE KROMME WATERGANG***

INGREDIENTS

1 Peking duck
2 shallots
2 red chili peppers
150 grams ginger
1 litre sweet soy (ketjap)
250ml salty soy
250ml ginger syrup
1 tablespoon - 5 spices
150ml coke
1 tablespoon curry

Supplies:

Kamado
grill rack
drip pan
heat deflector

Kamado set up:

Indirect heat/Direct heat

PREP TIME

For the marinade, start by blending the ginger, shallots and chilli peppers in the blender. Then add the sweet soy, salty soy, ginger syrup, 5 spices, cola and curry. Marinate the duck and leave for 2 hours.

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 180 °C. For this recipe, work with indirect and direct heat. Starting with indirect heat, place the heat shield on the lower level and the standard cooking grid on the upper level. On the heat shield, place the drip pan to catch all the juices.

PREPARATION

Cook the duck slowly this takes about 45 minutes. Then brush the duck with the marinade every 5 minutes for 15 minutes. Next, remove the heat shield and start grilling with direct heat. You raise the temperature to 250°C. Grill the duck until the skin becomes crispy. The duck is ready when it reaches a core temperature of 74°C.