



Peking Duck

Peking duck is a dish from **Beijing** that has been prepared since the **Imperial era**. The meat is characterized by its thin, **crisp skin**, with authentic versions of the dish serving mostly the skin and little meat, sliced in front of the diners by the cook. Ducks bred specially for the dish are slaughtered after 65 days and seasoned before being roasted in a closed or hung oven. The meat is accompanied by **spring onion**, **cucumber** and **sweet bean sauce** with small-sized **pancakes** rolled around the fillings. Sometimes **pickled radish** is also inside, and other sauces (like **hoisin sauce**) can be used. The preparation is complex: for starters, fattened ducks are slaughtered, plucked, eviscerated and rinsed thoroughly with water. Then, air is pumped under the skin through the neck cavity to separate the skin from the fat. The duck is then shortly soaked in boiling water before being hung up to dry. While it is hung, the duck is glazed with a layer of **maltose syrup**, and the inside is rinsed once more with water. Having been left to stand for 24 hours, the duck is roasted in an oven until it turns shiny brown. Besides two traditional methods to prepare Peking Duck – **closed-oven style** and **open-oven style** - recipes have been compiled by chefs around the world to produce the dish at home.



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