

Crispy Duck with Orange Glaze

Indulge in a gourmet experience with this succulent crispy duck dish drizzled with a tangy orange glaze.



Main Dish

45 min

Total time

Intermediate

Difficulty

400

kcal / serving

Ingredients

- 1 duck breast
- Salt and pepper to taste
- 1 orange (juice and zest)
- 2 tablespoons honey
- 1 tablespoon soy sauce
- 1 tablespoon olive oil
- 1 teaspoon grated ginger
- 2 cloves garlic, minced
- Fresh parsley for garnish

Steps

- 1 Score the skin of the duck breast and season with salt and pepper.
- 2 In a bowl, mix orange juice, zest, honey, soy sauce, ginger, and garlic to make the glaze.
- 3 Heat olive oil in a pan over medium-high heat and sear the duck breast, skin side down, until crispy.
- 4 Flip the duck breast, brush with the orange glaze, and cook to desired doneness.
- 5 Rest the duck for a few minutes, slice, and serve garnished with fresh parsley.