

Grilled Duck with Rosemary Olive Oil Sauce

This mouthwatering dish combines duck with a hit of herbs for a deliciously exciting dinner.



Main Dish

20 min

Total time

Medium

Difficulty

408

kcal / serving

Ingredients

- 105g duck
- 15ml olive oil
- 5ml rosemary
- Salt to taste
- 2ml lemon juice

Steps

- 1 Preheat oven to 200°C.
- 2 Rub the duck with the olive oil, rosemary, salt, and lemon juice.
- 3 Place the duck in the oven and bake for 8-10 minutes.
- 4 Serve the duck grilled with the rosemary olive oil sauce.