

Roasted Duck with Orange Glaze

A succulent and flavorful main dish featuring tender roasted duck with a delightful hint of citrus from the orange glaze.



Main Dish

90 min

Total time

Intermediate

Difficulty

500

kcal / serving

Ingredients

- 1 duck
- 1 orange
- 1 tablespoon honey
- 1 tablespoon soy sauce
- 1 teaspoon grated ginger
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 375°F (190°C).
- 2 Score the duck skin in a crisscross pattern, being careful not to cut into the meat.
- 3 Season the duck with salt and pepper.
- 4 In a small bowl, combine the juice and zest of the orange, honey, soy sauce, and grated ginger to make the glaze.
- 5 Brush the glaze over the duck, making sure to cover all sides.
- 6 Place the duck on a roasting rack in a baking dish.
- 7 Roast the duck in the preheated oven for about 1 hour, or until the skin is crispy and the internal temperature reaches 165°F (74°C).
- 8 Baste the duck with the glaze every 15 minutes during cooking.
- 9 Remove the duck from the oven and let it rest for 10 minutes before carving.
- 10 Serve the roasted duck with any remaining glaze as a sauce.