

Reheat Duck Leg Confit Indonesian Style "Sambal Ijo"



eikon® e2s

02:45

This recipe is available for:

- eikon® e2s SP (1000W)

Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

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- 275 °C
- Chilled 4°C
- 1 Portion
- Precooked

	Stage 1	Stage 2
	Place the duck leg	Add the vegetables
	02:00	00:45
	100 %	100 %
	100 %	50 %

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Ingredients

- 180 g Duck Leg Confit precooked
- 8 slice Zucchini thinly sliced
- 8 slice Tomato thinly sliced
- 1 tbs Cooking Oil
- 1 pinch Salt & Pepper
- 100 g Steamed Rice cooked separately
- 30 g Sambal Ijo (Green Sambal) Puree
- 50 ml Sambal Ijo (Green Sambal)
- 7 pcs Edible Gastronomy Flowers

1. Food Preparation

Build a vegetable rosette with the zucchini and tomato slices and season with salt and pepper. Drizzle cooking oil all over it. Place the precooked duck leg confit on the tray with the skin up.

2. Cooking Instruction

Cook as per Oven Profile. After Step 1 add the vegetable rosette.

3. Food Serving Instruction

Remove the cooked food from the tray. Scoop and mould available steamed rice from the rice cooker/warmer. Place the rice on the side section of the plate, lay the duck leg on it and place the vegetable rosette next to the duck leg. Garnish with dots of the sambal Ijo puree, the sambal Ijo on the bottom side of the duck and the edible flowers.