

## SICHUAN-STYLE SMOKED DUCK

### METHOD

- 01 In a pot, add salt into water and bring to a boil. Set aside to cool.
- 02 Brine the duck for about 30 minutes.
- 03 Heat a pan with low heat and stir-fry the jasmine tea leaves until smoke appears.
- 04 Place the duck and the jasmine tea leaves into an oven. Keep the oven off and smoke for half an hour.
- 05 Take out the duck once done. Season with ground white pepper, chinese five spice powder, rice wine and dark soy sauce.
- 06 Then, dehydrate the duck in the fridge or by using a fan, for 2 hours.
- 07 Preheat the Miele Steam Combination Oven to 200°C with “Combination Mode + Conventional Heat” function and moisture set at 80%.
- 08 Steam bake the duck with the preheated Miele Steam Combination Oven for 30 minutes.
- 09 Ready to serve.

### INGREDIENTS

Duck .....	1/2 pc
Jasmine Tea Leaf .....	2 tsp
Ground White Pepper .....	1/2 tsp
Chinese Five Spice Powder .....	2 tbsps
Rice Wine .....	200 ml
Dark Soy Sauce .....	1 tsp

#### Brine water

Salt .....	360 g
Water .....	2 L



#### Tips

- Dehydrating the duck skin with the fridge or fan, could bring better crispiness.
- Brining the duck could help keep the juice within.
- The Combination Mode of the Miele Steam Combination Oven allows steaming and baking at the same time, where the heat can penetrate evenly to every part of the duck in a moisturized cavity, resulting in a juicy texture.

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3.5 h



3~4 persons



## 樟茶鴨

## 做法

- 01 將鹽加水煲滾，放涼備用。
- 02 將鴨浸透於鹽水約30分鐘。
- 03 以細火加熱鑊，炒香茉莉花茶葉至冒煙。
- 04 將鴨和炒香的茉莉花茶葉放進焗爐，無需開機，煙燻半小時。
- 05 完成後取出鴨，然後於鴨身塗上胡椒粉、五香粉、米酒和老抽作調味。
- 06 調味後，放入雪櫃或用風扇風乾表皮2小時。
- 07 以「組合模式 + 一般加熱」功能預熱Miele蒸焗爐至攝氏200度，濕度設為80%。
- 08 將鴨放在焗盆上，並放入已預熱的蒸焗爐焗30分鐘。
- 09 完成後即可取出享用。

## 材料

鴨 .....	1/2隻
茉莉花茶葉 .....	2茶匙
胡椒粉 .....	1/2茶匙
五香粉 .....	2湯匙
米酒 .....	200毫升
老抽 .....	1茶匙

## 鹽水

鹽 .....	360克
水 .....	2公升

## 網上教學短片



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貼士

- 利用雪櫃或用風扇風乾表皮至乾身，有助令表皮更香脆。
- 以鹽水醃鴨，有效保存水份。
- 利用Miele蒸焗爐的組合模式，即以「蒸焗同步」烹調，烤焗過程全時間注入濕氣，有助熱力均勻傳送，鎖住肉汁，溫度亦更快傳入鴨肉中心，效果鮮嫩多汁。



3.5 小時



3~4 人份