



# Slow Roasted Lacquered Duckling

with coffee and satsumas

"My job, our job is  
to act as a curator of  
the extremely colorful  
culinary heritage."

*J. Ben*



# Slow Roasted Lacquered Duckling

with coffee and satsumas – serves 8

## Ingredients

*For the duck*

**4 whole ducks**

**2 cups kosher salt**

**4 cups sugar**

**2 quarts water**

*For the sauce*

**4 cups sugar**

**2 cups rice wine vinegar**

**2 quarts orange/satsuma juice**

**1 cup coffee/espresso**

**1 cup Grand Marnier**

**1 cup coffee liqueur**

## Method

*For the duck*

Coat the duck in the kosher salt and hang for 24 hours by its neck. The next day, rinse off all of the salt and prepare poaching liquid. Combine sugar and water, bring to a boil to form poaching water.

Poach the duck for 7 minutes at a simmer and allow the duck to drain while resting on a wire rack. Put the resting rack onto a baking sheet and roast at 400 degrees until the skin has completely blackened and the drumsticks can turn freely.

Let cool in refrigerator for a minimum of 1 hour. Once cool, breakdown the duck by removing the thigh and drumstick along with breast.

*For the sauce*

To make the sauce, caramelize the sugar in a sauce pot from light brown to a golden color.

Add rice wine vinegar and let cook for 5 minutes.

Add the orange juice, and let cook for 2 minutes.

Add the rest of the ingredients and thicken to a nappé.

La Provence

Chef de Cuisine Erick Loos

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The country-French atmosphere of La Provence, located in Lacombe, La., reflects a true sense of “cooking from the heart.” Maintaining historic culinary techniques and ingredients is what preserves the traditional French cuisine offered on the menu. Adjacent to the restaurant is a kitchen garden residing on several acres of land where fresh ingredients are always handy. Although hiding from the hustle and bustle of the big city, La Provence continues to attract new customers and uphold its reputation as a premiere destination restaurant.

