正宴
ZHENG

# ZHENG EXPERIENCE

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Premium Home Dining



**ICONIC PEKING DUCK BY RESTAURANT ZHENG**

The following steps are still necessary until you can enjoy your oven-fresh Peking duck at home.

**DUCK**
**1.** Preheat the oven to 190 °C (top/bottom heat or air circulation).
**2.** Remove the duck from the foil. Cook the duck with the breast side down (!) on the middle rack on an oven rack, and place a baking tray underneath so it can catch the grease. Let the duck roast for about 20 minutes. At the end, carefully roast for another 10 minutes at the highest temperature (200°C), preferably under supervision to crisp up the skin.
**3.** While the duck is in the oven, Remove the Hoisin sauce and chili mayonnaise from the refrigerator and bring to room temperature.

**CARVING THE DUCK:**
**1.** When the duck is done cooking, remove it from the oven, place it breast side down on a board.
**2.** Cut off the skin in a circle around the duck.
**3.** Separate the legs and wings.
**4.** Cut off the breast with a large knife: Turn the duck over. Remove the breast and cut into 2 cm wide pieces. There should still be some skin on each piece.

**PANCAKES:**
Heat up 3 sachets of Chinese pancakes inside their packaging in the microwave for 90 seconds at 700 WATT. We advise you to heat up the pancakes in two batches to keep them at the optimum temperature. Heat up the second batch when you have finished eating the first one. Remove the pancakes from the packaging after heating and arrange them loosely on a plate. To prevent the pancakes from getting cold at the table and sticking together, keep the plate covered.

**EATING INSTRUCTIONS:**
Take a pancake and spread it with sauce if desired. Place a piece of duck, a few cucumber strips, and leek on top and roll it up.
**Tips:**
1. Enjoy the duck and pancake with the leek, cucumber, Hoisin sauce and spicy peanuts.
2. Enjoy the duck and pancake with the pepper, cucumber and chili mayonnaise. Take a bite and experience a flavour explosion!

**PAK CHOI AND NOODLES HEATING INSTRUCTIONS:**
**In the oven:**
1. Preheat oven to 160 degrees.
2. Place the containers in the oven. There is no need to remove the foil.
Heat up for 12 minutes.
3. Sprinkle the corresponding topping over the dish.

**In the microwave:**
1. With a 700 watt microwave: Place the containers in the microwave without removing the foil and heat for 2 minutes.
2. Sprinkle the corresponding topping over the dish.

**OPTIONAL**
Optionally, you can make a delicious Peking duck soup from the leftover bones/carcass as customary in China, to complete the meal.

**Instructions:**

Carcass chopped into pieces
2 liters cold water
1 package of herbs and spices mix

Put everything in a pan and bring to a boil. Afterwards leave it on medium low heat for 12 minutes with a lid on then serve.

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**WATCH THE VIDEO**
SCAN THE QR CODE FOR PRACTICAL VIDEO INSTRUCTIONS ON HOW TO CUT THE PEKING DUCK AND FOR EATING INSTRUCTIONS.
GOOD LUCK AND ENJOY!

