

Crispy Roast Duck with Orange Sauce (Festive & Flavor-Packed)

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OVEN
340°F

TIME
15 min

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INGREDIENTS

For the Duck:

- 1 whole duck (about 2-3 kg)
 - 2 teaspoons salt
 - 1 teaspoon black pepper
 - 1 teaspoon Chinese five-spice powder (optional)
 - 1 orange, quartered
 - 4 garlic cloves, crushed
 - 2 sprigs fresh thyme or rosemary
- For the Orange Sauce:
- 1 cup fresh orange juice
 - 1 tablespoon orange zest
 - ... cup honey
 - ... cup white wine or chicken broth
 - 2 tablespoons soy sauce
 - 1 tablespoon cornstarch mixed with 2 tablespoons water

DIRECTIONS

1. Prepare the Duck: Preheat oven to 340°F (170°C).
2. Rinse the duck and pat it completely dry inside and out - this is crucial for crispy skin.
3. Season & Stuff: Season the cavity with salt, pepper, and five-spice (if using). Stuff with orange quarters, crushed garlic, and herbs.
4. Prick the Skin: Using a skewer or sharp knife, prick the skin all over, being careful not to pierce the meat. This helps render excess fat.
5. Roast: Place the duck breast-side up on a rack in a roasting pan.
6. Roast for 1 hour. Flip breast-side down and roast for another hour.
7. Crisp the Skin: Increase oven temperature to 400°F (200°C) and roast for 15 minutes to achieve crispy, golden skin.
8. Make the Orange Sauce: In a saucepan, combine orange juice, zest, honey, wine (or broth), and soy sauce. Simmer for about 5 minutes.
9. Stir in the cornstarch slurry and cook until thickened and glossy. Adjust seasoning to taste.
10. Rest & Serve: Let the duck rest for 15 minutes before carving.
11. Serve with orange sauce drizzled over slices or on the side.

SWAPS & NOTES

& Swaps Duck: Choose a fresh duck with intact skin for best

results.

Five-Spice: Optional but adds depth and subtle warmth.

Honey: Can substitute maple syrup if desired.

Wine or Broth: Both work - wine adds slight acidity.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-roast-duck-with-orange-sauce-festive-flavor-packed/>