

Black Bean

DUCK LEGS



INGREDIENTS

AVO Black Bean Maritop

AVO Szechuan Street Spice

AVO Sous-vide Binder

Duck Legs

Spring Onion

Sesame Seeds



METHOD

1. Start by preparing the **duck legs**. Coat with **sous vide binder** and **Szechuan street spice** before sealing in sous-vide cooking bag.
2. Place in steam oven and cook for 2 ½ hours at 85c and 100% steam.
3. Once cooked, bring temperature down as fast as possible, either in a blast chiller or ice bath.
4. Place duck legs in aluminium foil tray and cover with **black bean maritop**.
5. Garnish with **spring onion** and **sesame seeds**.



SERVING SUGGESTION

1. Serve with steamed rice.



OVEN



RICE/NOODLES

A rich and savoury blend of black beans, garlic and ginger, balanced with sweet paprika and a subtle tang for a deep, satisfying umami flavour.

AVO Black Bean MariTop takes a Chinese takeaway favourite to a premium and indulgent counter staple.



For allergen information, please refer to the relevant product specification.