

Culinary Lavender: Boneless Roasted Lavender Duck

Author: Lee Kleinman,
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Recipe type: cooking



INSTRUCTIONS

1. Debone a duck, skin on. Save bones for stock.
2. Sauté onion, celery, mushrooms, dried cherries.
3. Layout duck and filet thick areas to make even thickness.
4. Add Salt, pepper, aromatic rice, lemon zest and lavender (in this picture I used a bit too much lavender and probably should have ground it some).
5. Put a layer of stuffing on the duck.
6. Roll and tie.
7. Put on the rotisserie on 140 for medium or 165 for well done.
8. Would be good with a red wine or port sauce, which could be infused with lavender.

Photos of the instructions shown below and continued on page 12.



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