



ITEM # MTD115

DUCK LEGS x6

Nice and plump, our mulard duck legs are ideal for the preparation of confit.

PRODUCT:

Name:	Duck legs x6
Code:	5700015 (fresh) / 5700017 (frozen)
UPC:	N/A

Weight:	± 5 lbs per pack
Packaging:	6 legs vacuum pack
Logistics:	8 packs of 6 legs per case Case size: 21' x 15' x 10' Case gross wt: 50lbs
Storage:	Fresh: 2 weeks in its original sealed packaging Flash Frozen: 2 years in its original sealed packaging



ROUGIÉ ADVANTAGES:

- Ideal for home-made confit preparations
- Legs from fattened Moulard ducks and wide trim
- No extra fat needed to confit
- Fed with local corn
- Consistent quality year round

GRILLED OR CONFIT?



Mulard duck legs may be broiled (2 ½ hours at 325°F) or confit in duck fat. Rougié recommends the traditional confit recipe:

For a pack of 6 legs, prepare a mix of ¾ cup of salt and pepper to taste. Rub on legs and marinate in refrigerator for 12h. Rinse legs and place in a saucepan, cover with duck fat and simmer (70°C / 150°F) for 2h. Your confit is ready! Covered in duck fat, confit duck legs may be saved in refrigerator for several months or frozen. Reheat confit of duck legs in oven for 10mn at 180°C / 350°F. Grill skin before serving. Bon appétit !

Duck legs x6

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

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