

DESCRIPTION
"CONFIT comes from the French word confire which means literally ""preserved""; a confit being any type of food that is cooked slowly over a long period of time as a method of preservation. confit preparations are done much lower with an oil temperature of around 90°C, sometimes even cooler. The term is usually used in modern cuisine to mean long slow cooking in oil or fat at low"

PUBLISHED   Total Cost: \$18.19				
	Ingredients	Qty	Unit Cost	Total Cost
1		15kg	\$1.33 p/ 1 Unit	
2		10l	\$0.23 p/ 100g	
3		12kg	\$1.90 p/ 1 Unit	
4		8kg	\$0.66 p/ 100g	
5		300g	\$0.57 p/ 100ml	
6		300g	\$0.57 p/ 100ml	
7		300g	\$0.57 p/ 100ml	
8		150g	\$0.57 p/ 100ml	
9		600g	\$0.57 p/ 100ml	
10		180g	\$0.57 p/ 100ml	
11				

Method	
	<p><b>PLEASE NOTE THIS A 36 HOUR (1.5 DAYS) PROCESS THAT CANNOT BE ALTERED ALLOW SUFFECIENT TIME BY STARTTING 5 DAYS PRIOR TO NEED OF FINISHED PRODUCT DUCK MUST BE CURED PRIOR TO FOLLOWING THIS RECIPE PLEASE SEE CUREING DUCK AND FOLLOW (LINK REFERATION FOR CURE)</b></p>
	<p>TO START THIS RECIPE DUCK LEGS SHOULD BE PRE CURED, RINSED AND DRY "ENSURE POWER IS NOT CONNECTED UNTIL AFTER MANUFACTOR LINE FOR WATER MINIMUM HAS BEEN EXCEEDED Set up sous vide bath using an 80ltr tub using 2 circulators. Place 1 x circulator at opposite ends and opposing sides of the tank. Fill tank with hot tap water until above MANUFACTOR LINE FOR WATER MINIMUM. Seal tank with cling film. Turn circulators on and set temp to 95c. While tank comes to temp, prepare vac bags as follows."</p>
	<p>"Prepare and set out all ingredients. Turn out vac bags size large and place 6-8 duck legs per bag in a flat single layer (more if possible). Add approx 100g of duck fat per bag." Place into sous vide bath set timer for 12 HOURS. Once time is complete, plunge into ice water and transfer to fridge until well chilled (below -4) Once cooled, follow the below storage guidelines."</p>
	<p>"Remove from ice bath. <b>STORE IN ORIGINAL VAC BAGS UNTIL NEED</b> <b>IF VAC BAG HAS BEN PIERCED REMOVE AND REVAC IN A CLEAN NEW BAG</b> Label with product name and production date. Store in cool room below 4c.</p> <p><b>SHELF LIFE AS FOLLOWS WHEN KEPT BELOW 4c AT ALL TIMES</b> STANDARD CONTAINER STORAGE: 5 DAYS VAC PAC STORAGE BELOW 4c: 30 DAYS VAC PAC STORAGE BELOW -18C: N/A</p>