

Plating Guide - Duck Bahn Mi

sous vide breast and confit leg with green onion salad & pickle vegetables

Ingredients

- Duck
- Bao buns
- Pickled vegetables
- Green onion salad
- Sesame dressing
- Garnish



Plating Steps



1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid on.
2. Microwave bao buns with lettuce on top in sealed micro container for 30 seconds.
3. Once heated, place duck in each bao bun.
4. Add pickled vegetables and green onion salad.
5. Dress with sesame dressing.
6. Garnish with cilantro leaves.

NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.