

# Homemade Peking Duck with Tender Pancakes

Adapted from *Ching-He Huang, Easy Chinese: San Francisco*

Serves 4:

## Ingredients

5 to 6 pound duck  
kosher salt and freshly ground black pepper

### Marinade:

6 tablespoons honey  
6 tablespoons water  
2 tablespoons soy sauce  
4 tablespoons Chinese five spice powder  
2 tablespoons dark brown sugar

### Pancake Batter:

1 1/2 cups flour  
2 eggs  
2 cups water  
kosher salt  
vegetable oil for cooking

1 bunch scallions  
1 hothouse cucumber  
1 8 ounce jar hoisin sauce

## Preparation

Use the sharp point of a paring knife to poke slits all over the skin of the duck on all sides.

This will help to render the fat, leaving the skin nicely crisp.

Pour hot water over the duck, inside and out, to rinse.

Dry well with paper towels.

Place duck on a rack in roasting pan and season all over with kosher salt and ground black pepper.

In a bowl, mix honey, water, soy sauce, five spice powder, and dark brown sugar until blended.

Brush duck inside and out with the marinade; let dry for 10 minutes.

Then brush again; repeat until you've used all but 5 tablespoons of marinade; reserve this for next day.

Place the roasting pan in the refrigerator, leaving the duck uncovered overnight.

Remove duck and reserved marinade from fridge and allow to come to room temperature, about an hour.  
Preheat the oven to 350 degrees.

Prepare the vegetables: fill a large bowl with ice water.

Clean and trim scallions, and then slice them into long thin slivers; place in ice water to crisp.

Peel and seed a hothouse cucumber; slice into thin julienne and add to bowl of ice water.

When ready to serve, dry crisped veggies well with paper towel.

Place roasting pan in oven and roast duck, breast side down, for 45 minutes.

Turn bird over and baste it generously with the reserved marinade.

Roast for another 45 minutes, until skin is golden and crispy, being careful not to let it get too dark.

Check for doneness: use instant read thermometer; internal temp in dark meat should read 165 degrees.

Place duck on a cutting board, tent it with foil, and allow to rest for 20 minutes.

To make pancakes, whisk together the flour, eggs, and water until blended, then season with kosher salt.

Place two 8 inch pans over medium low heat and add vegetable oil to each, so that they're well coated.

When oil is hot, ladle 1/4 cup batter into each pan, swirling to spread out batter to form a thin crepe.

When the pancakes begin to set, their edges will curl away from the pan.

At this point, flip pancakes over to cook the other side.

As they finish cooking, stack pancakes in a large bowl; cover with a damp cloth to keep from drying out.

Spoon a jar of hoisin sauce into a small serving bowl.

Plate the cucumber and scallion slivers.

Carve the duck by first removing leg joints, wings, and then breasts.

Thinly slice breast meat and platter all together to serve alongside the pancakes.

To assemble, place a pancake on a plate, smear with a dab of hoisin sauce.

Lay slices of duck meat and crispy skin down the center, topping with the cucumber and scallion.

Roll pancake, tucking in the sides as you go.

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