REVERSE-SEAR · MEDIUM

Reverse-sear duck magret with crackling skin

Two 380 g duck magrets, diamond scoring on the skin, 15 minutes at 120°C indirect and a final 90 seconds at 280°C. Skin like a cracker, meat pink edge to edge.



PREP	COOK	SERVINGS	TEMPERATURE
20 min	25 min	4	120 °C

Ingredients

- **2 ud** duck magrets (350-400 g each)
- **1 cdita** freshly ground black pepper
- **1 cda** rosemary honey
- **1 rama** fresh thyme (optional, for the sauce)
- **1 cda** coarse-grain salt
- **1 ud** large orange (juice + a little zest)
- **1 cda** sherry vinegar

Method

1. TEMPER AND DRY

   Take the magrets out of the fridge 30 minutes before cooking. Pat them dry on both sides. The skin must be perfectly dry before scoring so the fat renders rather than steams.

2 DIAMOND SCORING

With a very sharp knife, score the skin in a diamond pattern every 1 cm: diagonals one way, then the other. Cuts deep into the fat but never into the meat. If you reach the meat, the juices will leak during cooking and the magret will dry out.

3 SEASON

Sprinkle coarse salt generously on the skin (it falls into the scoring cuts) and moderately on the meat side. Freshly ground black pepper on both faces. No oil — the magret has plenty of its own fat.

4 STABILISE AT 120°C

Set the kamado for indirect with the deflector in place. Climb to 120°C and let it settle 15 minutes. Check the temperature holds steady before loading the magrets.

5 INDIRECT PHASE, SKIN UP

Lay the magrets on the grate skin side up. Sink the probe into the thickest part of one of them, away from the edge. Cook until 50°C internal — 12 to 15 minutes. Do not lift the lid.

6 PULL AND RAMP TO 280°C

Move the magrets onto a board. With gloves remove the deflector (heads up: heavy and very hot). Open the bottom damper and top vent fully. In 5-6 minutes the kamado clears 280°C.

7 SEAR SKIN DOWN

Return the magrets to the grate skin side down. Time 90 seconds untouched. The skin should turn deep golden brown and bubble up. Flip and 30 seconds on the meat side, purely for colour. Pull quickly.

8 QUICK SAUCE AND SLICING

Move a tablespoon of the rendered duck fat into a hot pan. Add the orange juice, honey, sherry vinegar and thyme. Reduce over medium heat for 3-4 minutes to a light syrup. Meanwhile the magrets rest for 5 minutes. Slice 1 cm thick across the grain, spoon over the sauce and finish with a touch of orange zest.

Editor's tips

- Score without cutting the meat, full stop: if the knife reaches the flesh, the juices will pool at the bottom of the kamado and the magret turns stringy. Better a very sharp knife and shallow cuts than deep ones gone wrong.
- Place the probe in the thickest zone, not the edge. Magrets are uneven cuts — if you probe the thin side, you will pull the whole batch late and the thick side will be undercooked.
- If you do not have a kamado on hand, this reverse-sear works in a screaming cast-iron pan: 12 min indirect in a 120°C oven, then 90 sec in the pan over the rendered fat. The probe still rules.
- The quick sauce is not optional. Without something acidic and sweet to cut the duck fat, the plate gets heavy by the second slice. Orange + honey + sherry is the minimalist formula; blackberries, pomegranate or quince also work.

Gear for this recipe

Monolith Classic Pro 2.0
mikamado.es/en/kamados/monolith-classic-pro-2-cart

Kamado Joe Big Block XL lump charcoal 9.1 kg
Lump that climbs fast to 280 °C for the final sear of the skin.

mikamado.es/en/accesorios/kamado-joe-big-block-xl-lump

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado
mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

MEATER+ wireless WiFi thermometer
Probe to take the magret off at 50 °C before the final sear.

mikamado.es/en/accesorios/meater-plus-wifi

Tojiro DP F-802 – 15 cm Japanese Petty (Utility Knife) in VG-10
mikamado.es/en/accesorios/tojiro-dp-petty-15-f-802

Full recipe at: mikamado.es/en/recetas/magret-pato-reverse-sear-piel-crujiente

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