

INGREDIENTS

- 1 Pekin duck (5-6 lbs)
- 1/3 cup kosher salt, plus more for seasoning
- 1 cup duck fat
- 2 ancho chiles
- 1 1/3 cups grapeseed oil
- 1 head garlic, halved
- 1 medium white onion, diced
- 2 medium carrots, peeled and sliced
- 2 medium tomatoes, quartered
- 1 large orange, quartered
- 3/4 cup evaporated milk
- 3/4 cup sweetened condensed milk
- 3/4 cup Mexican Coca-Cola
- 1 bay leaf
- 1/4 tsp whole allspice berries

INSTRUCTIONS

Five days before cooking:

Remove the giblets from the duck. Trim off any excess fat and refrigerate it to render later.

Cut into the meat above and below the backbone until you can encircle the bone with your finger. Fold a 15-inch (38 cm) length of butcher's twine in half to form a loop. Slide the twine, loop side first, around the backbone, then pass both ends through the loop to secure it, and use it to hang the duck.

Season the duck generously with salt and pepper, inside and out. Hang it by the twine in the refrigerator so air can circulate freely, with a baking tray placed underneath to catch any drippings.

Cooking day:

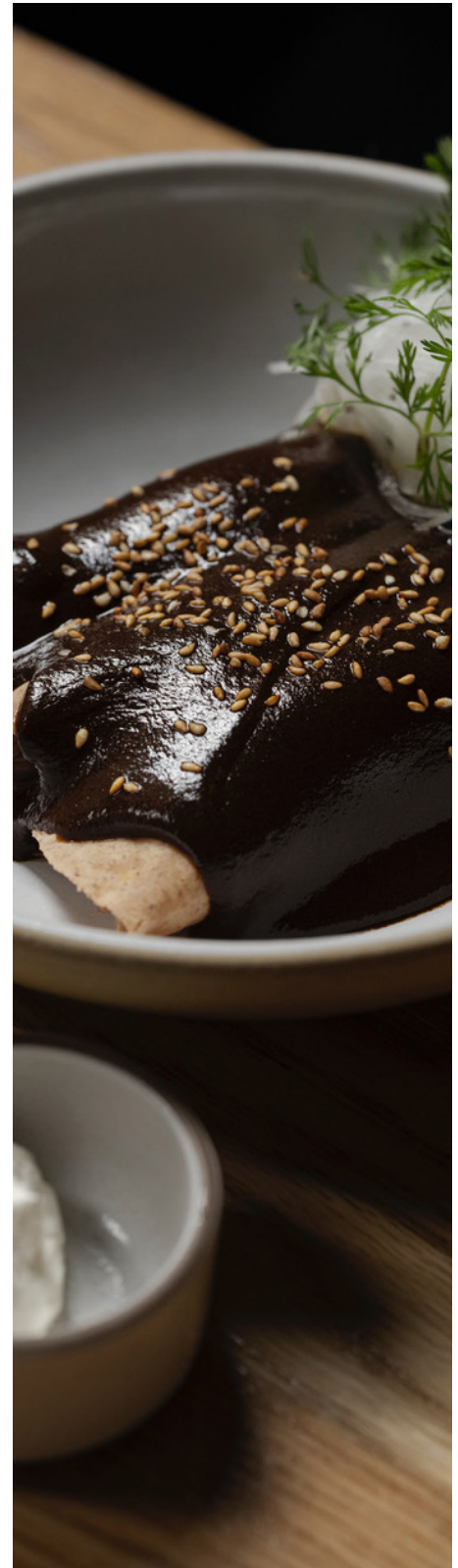
Preheat the oven to 265°F (135°C). Render the duck fat and keep it warm.

Heat a cast-iron skillet over high heat. Toast the ancho chiles until fragrant, about 1 minute per side, then remove from the pan and set aside.

Heat a roasting pan (or Dutch oven large enough to hold the duck) over medium-high heat and coat the bottom with grapeseed oil. Once hot, sear the duck on all sides until golden brown. Transfer to a baking sheet and discard any rendered fat left in the pan.

Add a fresh layer of oil to the same pan and toast the garlic over medium-high heat for about 30 seconds. Add the onion and carrots and sauté until translucent, about 5 minutes. Add the tomatoes and cook, stirring frequently, until softened, about 2 minutes. Add the orange and cook for 1 minute more.

Stir in the evaporated milk, sweetened condensed milk, and Mexican Coca-Cola, and bring to a simmer. Push the vegetables to one side of the pan and nestle the duck back in. Add the toasted ancho chiles, bay leaf, and allspice to the braising liquid, then pour in enough melted duck fat to almost cover the duck.



Bring to a simmer, cover the pan, and transfer to the oven. Cook until tender, about 8 hours.

Let the duck cool slightly, then remove it from the cooking liquid and place it on a baking sheet or rimmed dish. Strain the cooking liquid and reserve it.

To debone the duck:

Clean off any cooking residue. Remove the wings and set aside. Cut the skin around the end of each leg bone to separate it, and remove and discard the small piece of skin. Cut through the breastbone, then insert your fingers into the incision and slide them along the bone to separate the meat, repeating on the other side. Remove and discard the center carcass and any loose bones. Carefully twist and remove each leg bone, taking care to also remove the small, pointed bone attached to it.

Place the loose meat in the center of a deboned duck half. Starting at the wider end, roll the skin up into a cylinder, skin side out.

Transfer the rolled duck to a roasting pan and cover with the reserved, strained cooking liquid. It will keep, covered, in the refrigerator for several days.

PLATING

3 corn tortillas

5.3 oz duck carnitas

1/3 cup (2.7 fl oz) black mole sauce

1 1/2 tbsp heavy cream

1/4 cup crumbled queso fresco

2 tbsp thinly sliced white onion

1 tbsp chopped cilantro

1 tsp sesame seeds

Preparation:

Heat the tortillas on both sides. Divide the duck carnitas evenly among the three tortillas and roll them tightly into flautas. Secure each with toothpicks and set aside.

Heat the black mole sauce in a saucepan, adjust the seasoning if needed, and keep warm. Deep-fry the duck flautas until golden brown and crispy.

Transfer to paper towels to drain any excess oil.

Arrange the flautas on a plate and spoon the warm black mole sauce over them. Garnish one side with the sliced white onion, chopped cilantro, and sesame seeds. Serve the heavy cream and crumbled queso fresco in a small bowl on the side.

