

Peking Duck

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Peking Duck

Peking Duck (????)

This is arguably the most famous Chinese duck dish in the world. It originates from Beijing and is prized for its thin, crispy skin . The preparation is an art form: air is pumped between the skin and meat, the duck is coated in a maltose solution, and it is roasted until the skin becomes shiny and lacquered . It's traditionally carved tableside and served with thin pancakes, spring onion brushes, cucumber, and sweet bean sauce (or hoisin sauce) for diners to wrap themselves .