

Peking Duck has the reputation of being the most delicious food Beijing has to offer. Some find it a bit too greasy, but others get hooked after one taste. In any case, you cannot go to Beijing and not eat Beijing Kaoya (Peking Duck). The 2 oldest duck restaurants in Beijing are the Quanjude and Bianyifang, the latter opening in 1855.



Each restaurant in Beijing claims to have the best duck and prepare the duck in a slightly different manner. The ducks are first immersed in condiments unique to the restaurant and are roasted directly over an open fire. The best roasted duck is known by its date-red coloured skin once cooked. The skin should be shining with oil, but with a crisp skin and tender meat. The chef then cuts the meat into thin slices. It is then served with thin pancakes, Chinese onions and special sauce, also particular to each restaurant.

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