Welcome
to our
Cooking Masterclass

About the **cooking masterclass**

- Today you **won't** be **cooking** but you'll **be learning about** the recipe you picked.

    - You'll be interacting with an **expert agent** via a **chat interface**

    - You're **goal** is to interact with the agent and learn about the **science**, **history** and **techniques** associated with the recipe you picked.

Here you can see a step in the recipe you picked

📌 Chat Interface

COOKING MASTERCLASS

Duck à l'Orange Recipe

Time, Equipment & Ingredients

- Preparation Time: 300 minutes
- Cooking Time: 360 minutes
- Total Time: 660 minutes
- Wire rack
- rimmed baking sheet
- instant read thermometer
- poultry shears (optional)
- 1 whole duck (about 5 pounds; 2.25kg)
- Vegetable oil, for drizzling
- Kosher salt
- 1 medium carrot, diced
- 1 medium yellow onion, diced
- 1 large celery rib, diced
- 2 quarts (2 liters) brown beef or brown chicken stock (see note)
- 1 tablespoon (15ml) tomato paste (optional)
- 4 ounces (115g) granulated sugar (about 1/2 cup plus 1 tablespoon)
- 1/2 cup (120ml) red wine vinegar
- Zest of 1 navel orange or 2 bitter oranges, cleaned of any white pith and cut into a fine julienne
- 2 tablespoons (30ml) fresh navel orange juice or 1/4 cup (60ml) bitter orange juice
- 2 tablespoons (30ml) fresh lemon juice (omit if using bitter orange juice)
- Freshly ground white or black pepper
- 2 tablespoons (30g) cold unsalted butter
- 1 teaspoon (2.5g) cornstarch or arrowroot (optional, only if needed)

What is granulated sugar?

agent: Granulated sugar, also usually known as table sugar, is a type of sugar with a grain size of about 0.5 mm.

3

Chat **Interface**

This is the input bar you can use to type messages

To navigate from one step to another simply type next (or previous to go back)

Duck à l'Orange Recipe

Step 1

- If desired, you can spatchcock the duck (see note).

- To do so, use poultry shears to remove the backbone by cutting along both sides of the spine from the cavity to neck ends, then flip the duck and press down on the breast to flatten it.

What is granulated sugar?

agent: Granulated sugar, also usually known as table sugar, is a type of sugar with a grain size of about 0.5 mm.

Next

Chat **Interface – Questions**

You can ask for images and videos

What is granulated sugar?

agent: Granulated sugar, also usually known as table sugar, is a type of sugar with a grain size of about 0.5 mm.

Next

Can you show me a video on how to cut the duck?

Chat Interface - More Questions

Try to learn about history/science and techniques

> What is granulated sugar?

> **agent:** Granulated sugar, also usually known as table sugar, is a type of sugar with a grain size of about 0.5 mm.
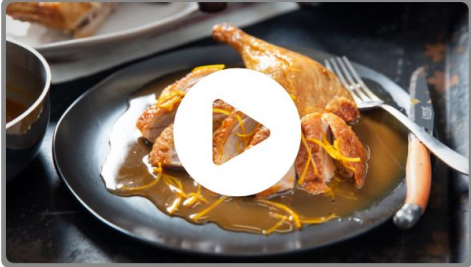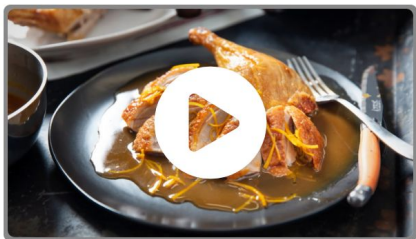
> Next

> Can you show me a video on how to cut the duck?

> Next step

> What is the origin of the duck a l'orange sauce?

> **agent:** Sauce-making in French cuisine has an interesting history. Back when lavish cuisine was exclusively the domain of the aristocracy, integral sauces ruled the kitchens of kings. Such sauces are said to be among the best since each sauce is built from the essence of the meat with which it's served.

Starting the <mark>conversation</mark>

- The **first message** you send should be **exactly in this format** :

  - Your gender – age – start experiment

- **The experiment will start only after you send exactly this message.**
  - **Failure in doing so will result in your submission being rejected after 5 minutes.**

Waiting for a response

◉ The system could take up to 1–2 minutes to find a response. Please wait.

◉ Do not spam with multiple messages. Simply wait for a response.

Ending the conversation

- You can **conclude** the **conversation** at any point by sending the message **end conversation**

- Otherwise the **system will let you know once you are done** and will **send you the prolific code** you can use to approve your submission.

And now
to the Recipe!