

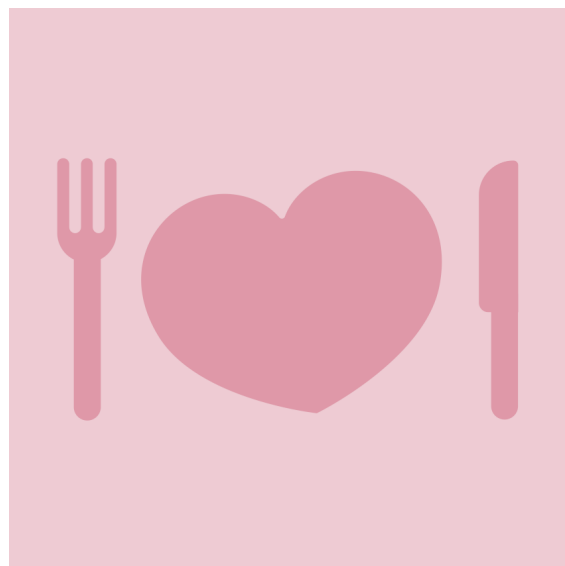


<http://www.luvaduck.com.au/recipes/view/aromatic-red-curry-of-duck-with-sweet-potatoes-and-snow-peas/>

AROMATIC RED CURRY OF DUCK WITH SWEET POTATOES AND SNOW PEAS

Difficulty: Easy

Serves: 10



INGREDIENTS

3 x 440ml cans coconut milk or cream
1 x 440ml can chopped tomatoes
8 x Luv-a-Duck, Duck Legs
2 medium sweet potatoes, peeled and cut into approx 3cm bits
6 kaffir lime leaves
1 long green chilli sliced on the diagonal
1 tsp (approx) palm sugar and fish sauce to season
250g snow peas, topped and tailed

Coriander leaves to garnish

Curry Paste:

7 dried long red chillies, soaked in hot water for 10 minutes, then drained
2 lemon – zested
1 tsp salt
1 tsp shrimp paste
4 Tblsp red shallots, chopped
2 Tblsp garlic, chopped
2 Tblsp galangal, chopped
2 Tblsp lemongrass, finely chopped
20 white peppercorns & 7 cloves
2 Tblsp each coriander
2 Tblsp cumin seeds
2 tsp ground nutmeg

METHOD

1. Make the paste first: In a dry frying pan add the peppercorns, cloves coriander & cumin seeds. Cook over a medium heat until they become aromatic. Cool slightly and place in a mortar and pestle.
2. Grind the spices, adding the nutmeg until finely ground.
3. Add the lemongrass and grind until very fine, then add the garlic and galangal and pound until paste-like.
4. Remove mix from the mortar and place in a bowl. Grind the chillies using the mortar and pestle, add the salt and then the shallots. Grind until a fine paste is achieved then add the lemon zest (reserving the juice) and the shrimp paste.
5. Mix in the spice and lemongrass mix and combine.
6. Curry: In a frypan, fry the duck legs skin side down for around 4 mins, until golden, then 1 min on meat side, set aside.
7. In a heavy based saucepan, add 4 tablespoons of coconut milk and heat.
8. Add the curry paste and the green chilli and cook for 2 mins, then add the duck legs.
9. Add the coconut milk and the tomatoes, then the whole kaffir lime leaves.
10. Simmer on low for 1.5 hours, stirring occasionally. Then add the sweet potato and cook for a further 20 mins or until the sweet potato is cooked and the duck is tender and falling off bone.
11. Adjust the seasoning with fish sauce, palm sugar and reserved lemon juice as required.
12. Add the snow peas and stir in then transfer to a serving bowl and garnish coriander leaves. Serve with Cardamom and Saffron Pilaf.