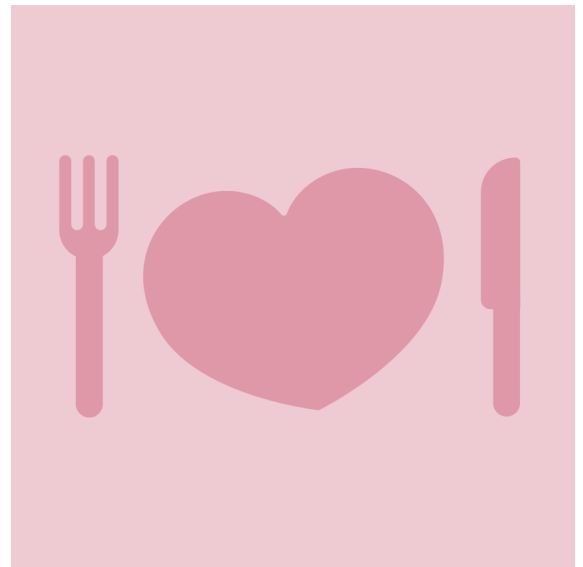




COCONUT AND GINGER PANCAKES WITH FIVE-SPICE DUCK

Difficulty: Easy

Serves: 20



INGREDIENTS

2 x Luv-A-Duck fresh breasts
2 tsp Chinese five-spice powder
1 cup rice flour
1/2 cup plain flour
1/2 tsp salt
1 cup water
1 3/4 cups (14 fl oz) coconut milk
1 egg, beaten
2 tbsp grated palm sugar
1 tsp grated fresh ginger
1-2 tbsp peanut oil
1 cup fresh coriander leaves
hoisin sauce to serve

METHOD

1. To make the pancakes sift the flour and 1/2 teaspoon of salt into a bowl.
2. Make a well in the centre and stir in the coconut milk, water, egg, sugar and ginger.
3. Whisk to form a smooth batter, the consistency of thin cream, if it's too thick add water to thin.
4. Heat oil in a frying pan over moderate-high heat.
5. Place 2-3 coriander leaves in the centre and drizzle 3 tablespoons of the batter over them to form pancake 10cm(4inches) in diameter.
6. Cook until edges start to go crisp and golden. Turn and cook the other side.
7. Repeat with the remaining batter.
8. Score the fat side of the duck breasts with a sharp knife. Season with salt and pepper on both sides.
9. Place duck breasts skin side down in hot pan (using no oil) for 3 minutes, turn and fry for 1 minute on the other side, then into oven at 190c for 10 minutes. Set aside to rest.
10. Slice the duck breast meat into a bowl. Stir in the five-spice powder and coat duck with it.
11. Place some of the duck mix along one end of each pancake and top with hoisin sauce.
12. Roll up and serve.