



CONGEE WITH PEKING DUCK BREAST

Difficulty: Easy

Serves: 4

Cooking: 2 hrs 15 mins



INGREDIENTS

100g (½ cup) of long grain rice,
washed 3 times in cold water
1L chicken stock
1 x 2cm piece of ginger,
julienned
2 tbsp soy sauce, plus extra to
serve
½ tsp sesame oil plus extra for
serving
1 x pack 360g Luv-A-Duck Peking
Flavoured Duck Breast, reheated
as per packet instructions.
1 tsp sesame seeds, to garnish
3 spring onions, to garnish

METHOD

1. Combine rice, stock, ginger, soy and sesame oil in a pot. Bring slowly to the boil and then turn the heat down to a gentle simmer with a lid on for 1 hour 45 minutes – 2 hours or until the congee reaches the consistency of loose porridge. Stir the congee a few times throughout the cooking process to ensure it does not stick to the bottom of the pot.
2. Once cooked, season the congee with extra soy sauce, sesame oil and salt if required. Serve in bowls with a few thin slices of duck breast, sesame seeds and spring onions.

Recipe by Justine Schofield and courtesy of [Everyday Gourmet](#)