



CRISPY FRIED DUCK IN MASTER STOCK

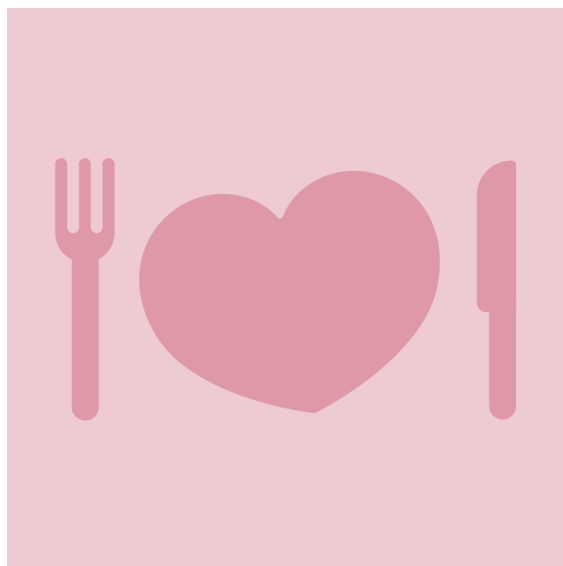
Crispy duck has never tasted so good!

Difficulty: Easy

Serves: 4

Prep: 15 minutes

Cooking: 1 hour 30 minutes



INGREDIENTS

1 Luv-A-Duck whole duck, size 19
2 litre vegetable oil for frying
Paper towel for draining

Master stock ingredients :

1 litre Luv-A-Duck duck stock
1 star anise
1 cinnamon stick
1 small knob of ginger
2 cloves of garlic
1 1/2 cups light soy

METHOD

1. Poach the duck for 1 hour in the master stock.
2. Once the duck is cooked, remove from the stock and allow to cool slightly.
3. Strain the stock and keep for later use.
4. In a large wok, heat up enough vegetable oil to cover the duck.
5. Cut the duck in half and remove the back bone and carefully place the duck skin side down in the hot oil, cook for 2-3 minutes turning once until golden brown and crispy.
6. Remove from oil and drain on paper towel to absorb any excess fat.
7. Using a meat cleaver or large knife chop the duck into pieces.

CHEF'S TIPS

Serve this duck with steamed rice.