



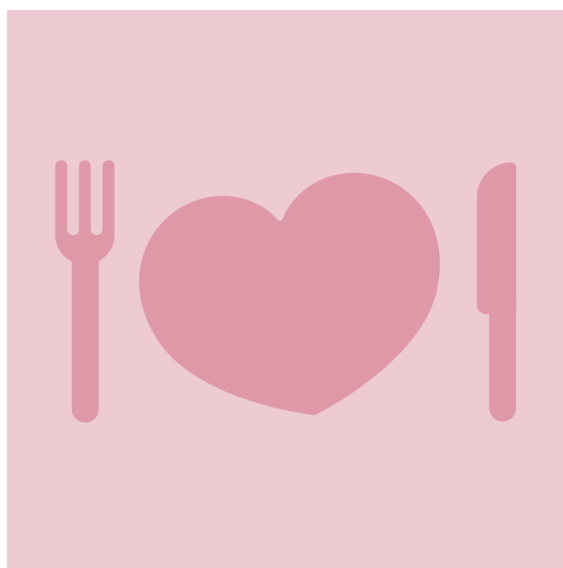
# DUCK SAN CHOY BAU

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

**Difficulty:** Easy

**Serves:** 4

**Cooking:** 40 minutes



## INGREDIENTS

1 tbs. vegetable oil  
1 knob of ginger, grated  
1 clove garlic, grated  
½ bunch coriander stalks and roots, very finely chopped  
25g dried shiitake, soaked in warm water for 20 minutes & the roughly chopped  
60g water chestnuts, dliced  
2 Luv-a-Duck Ready Roasted Peking Duck Breasts, shredded  
2 tbs. Shaoxing wine or sherry  
3 tbs. light soy sauce  
2 tbs. oyster sauce  
½ tsp. sesame oil  
1 tbs. hoisin  
1 tbs. cornflour, mixed with a little water

200g rice vermicelli noodles, soften with hot water  
½ a large iceberg lettuce, leaves separated and borders trimmed  
½ bunch spring onions, finely chopped  
Bean sprouts (optional)

## METHOD

1. In a bowl combine the soy, oyster, Shaoxing wine, sesame oil and hoisin. Have all other ingredients measured and ready to go.
2. Heat oil in a wok over high heat and add the ginger, garlic and coriander. Stir-fry for a few seconds before adding the Duck, drained shiitake and water chestnuts. Toss again and cook off for one more minute before adding the soy mixture. Simmer for another few minutes and then add the cornflour mixture to thicken.
3. To serve, arrange lettuce cups on separate plates and fill each with a small mound of rice noodles, then a generous spoonful of the Duck mixture. Finally top with spring onions and bean sprouts.