



# DUCK WONTONS IN CHILLI OIL SAUCE

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD



**Difficulty:** Easy

**Serves:** 4

**Cooking:** 1 hour

## INGREDIENTS

½ a Luv-a-Duck whole roasted duck, half the skin reserved, bones discarded and meat picked off  
4 spring onions, green part kept for garnish  
1 x 3 cm piece of ginger, finely grated  
1 clove of garlic, minced  
½ tsp. Chinese five spice  
1 tbs. soy sauce  
1 tbs. hoisin sauce  
20 square wonton wrappers

### Chilli oil sauce

1 tbs. chilli oil  
1 tomato, finely diced  
1 x 2 cm piece of ginger, peeled and minced  
1 clove of garlic, minced  
3 tbs. black vinegar  
2 tbs. soy sauce  
½ tbs. sesame oil  
Crispy fried shallots, to garnish

## METHOD

1. In a food processor, add the duck meat including half of the skin, onion, ginger, garlic, five spice, soy and hoisin. Pulse 5-6 times in the food processor until a rough paste forms. Check seasoning.
2. Place wonton wrappers on a clean surface and add a heaped teaspoon of the meat mixture in the centre. Fold the wonton wrapper over to form a triangle and seal the parcel. It should resemble a half moon. Repeat the process. Line a baking tray with baking paper and arrange the wontons on the paper. Cover with a damp tea towel and refrigerate until ready to steam.
3. For the chilli sauce, place the chilli oil, tomatoes, ginger, garlic and vinegar into a medium pot. Turn on to a low heat and warm through for 5-8 minutes. Remove from the heat and add the sesame oil.
4. Place a medium to large steamer basket, lined with baking paper over a pot of simmering water and in one single layer arrange the dumplings. Steam for 4-5 minutes.
5. Divide the chilli oil sauce into 4 shallow bowls and then top with the dumplings. Garnish with the remaining very finely sliced spring onions and sprinkle of fried shallots.