



# ORIENTAL CROQUETTES

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

**Difficulty:** Easy

**Serves:** 12

**Cooking:** 1 hour



## INGREDIENTS

2 Luv-a-Duck Slow Cooked Oriental Duck Legs (or 2 cups of shredded duck meat)  
1 tsp 5 spice  
Pinch of chilli powder  
¼ bunch of garlic chives  
1 tblsp hoisin  
1 tblsp egg white

### Coating

2 eggs, separated  
¾ cup flour  
2 cups of panko breadcrumbs

### ¾ cup homemade\* mayonnaise:

2 egg yolks  
1 cup grapeseed oil  
1 tsp mustard  
2 tblsp yuzu juice (or lemon juice)  
2 lebanese cucumbers, cut into 2cm disks.

*\*Homemade mayonnaise can be replaced with good quality store-bought mayonnaise.*

## METHOD

1. Pre-heat the oven to 180°C.
2. Remove oriental duck legs from bag and place onto a lined tray or dish, skin side up. Bake for 20 minutes or until heated through. Shred the meat off the bone and place in the bowl along with the 5 spice, chilli, garlic chives, one of the egg yolks, a tablespoon of egg white and hoisin sauce.
3. Portion mix into 30g pieces and roll into balls. In three separate bowls; make a small production line with the flour in one bowl, egg whites and a dash of water whisked with a fork in another and the breadcrumbs. Press down on croquettes to form a patty shape. Chill in the freezer for 1 hour.
4. Heat vegetable oil to 170°C in a deep fryer or pot. Gently lower batches of croquettes into the hot oil and cook until golden brown. Drain on some paper towel and season with a touch of salt
5. For the mayonnaise mix the ingredients together.
6. Place the duck croquettes on each cucumber disk and put a dollop of the mayonnaise on top.