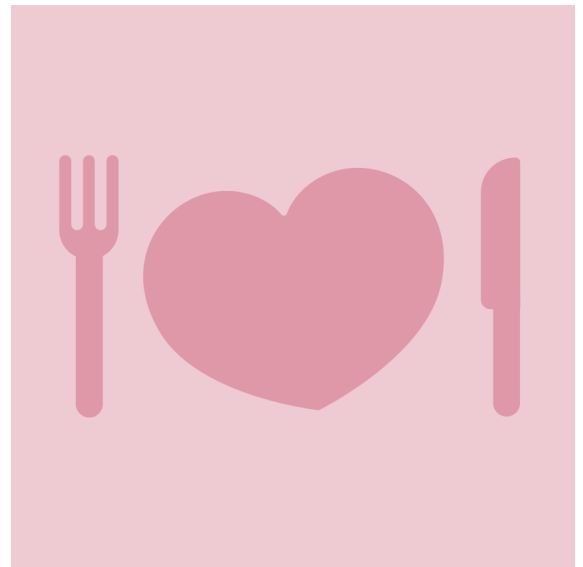




# PEKING ROAST DUCK BREAST SUSHI ROLLS

**Difficulty:** Easy

**Serves:** 8 - 10



## INGREDIENTS

1 Luv-A-Duck Roast Peking Duck  
Breast or Leg

### Sushi ingredients:

250g sushi rice  
50ml mirin  
5 sheets nori sushi sheets  
1 Lebanese cucumber cut into  
long sticks  
5 spring onions  
1 tsp wasabi paste  
2 tsp hoisin sauce

## METHOD

1. Slice the duck breast into 10 thin slices lengthways and heat as per the instructions on the packet. Allow to cool.
2. Rinse the rice well under cold water. Drain thoroughly and put into a large saucepan that has a lid. Pour over 500 ml of water. Bring to the boil and allow to simmer for 25 minutes or until nearly all the water has been absorbed. Remove from the heat, cover with a lid and allow to stand for 10 minutes.
3. Tip the rice onto a large flat metal tray to cool. Sprinkle the rice with the mirin, turning the rice to help it to cool.
4. To make the sushi take Japanese bamboo sushi mat and place a sheet of seaweed on top. Have a small bowl of water to hand.
5. Dip fingers in the water before you touch the rice. Spread the rice over three quarters of the seaweed, take a little rice at a time and push it to the edges leaving a layer about 1/2cm thick. Leave the quarter the furthest away from you plain.
6. Smear a little wasabi & hoisin in a line a little off centre.
7. Follow with a layer of duck a spring onion and pieces of cucumber.
8. Roll up the bamboo mat slowly, tucking in the closer end of the sushi roll to start a roll and press lightly with both hands. Remove the roll from the mat and leave to sit with the joining edges downwards.

## CHEF'S TIPS

Serve with light soy sauce and Japanese pickled ginger.