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GREEN CURRY OF DUCK

Serves: 60

Time: 2 hours

Marinade: 60 legs (15kgs)

Braising: 4 trays of 15 legs each (60 legs)



INGREDIENTS

Step 1 Marinade

(for 60 legs)

- 60 duck Marylands legs
- 4 litres Healthy boy Soy sauce
- 1kg Caster sugar
- ¼ cup finely crushed white peppercorns

Step 2 Braise

(for each of 4 tray of 15 legs)

- 2 tins coconut milk
- 1 red banana chilli split
- 4 lime leaves
- 1 lemongrass stalk crushed
- Ginger
- Thai basil stalks

Step 3 Curry sauce

*(for each of 4 tray of 15 legs
OR 60 legs)*

- 500g Green Curry paste
- 1 cup white sugar
- 2 litres kara coconut cream
- Coconut milk i needed
- Fish sauce to taste
- 2 litres white chicken stock
- 250ml oyster sauce to taste

METHOD

Marinade:

1. Combine marinade ingredients until sugar is dissolved.
2. Add duck marylands.
3. Marinate for 24hrs. Marinade should taste sweet.

Braise:

1. Place milk, lime leaf, lemongrass, chilli, ginger in tray.
2. Remove legs from marinade.
3. Place 15 legs **skin side up (for browning)** in each Rationale tray. **Do not cover.**
4. Cook at 140 degrees, 100% heat for 1 ½ hours. The skin should go a dark brown.

Create curry sauce:

1. Cook curry paste out until no rawness. Add sugar, coconut milk, coconut cream, chicken stock and season with fish sauce and oyster sauce (to taste -salty/sweet).
2. Serve braised legs and pour over curry sauce.

Serving suggestion:

Broccolini steamed

Thai Basil leaves picked. Add to curry last minute

Steamed Jasmin rice

Crispy fried shallots

Coriander leaves

Kara coconut cream for garnish, drizzle over finished curry