



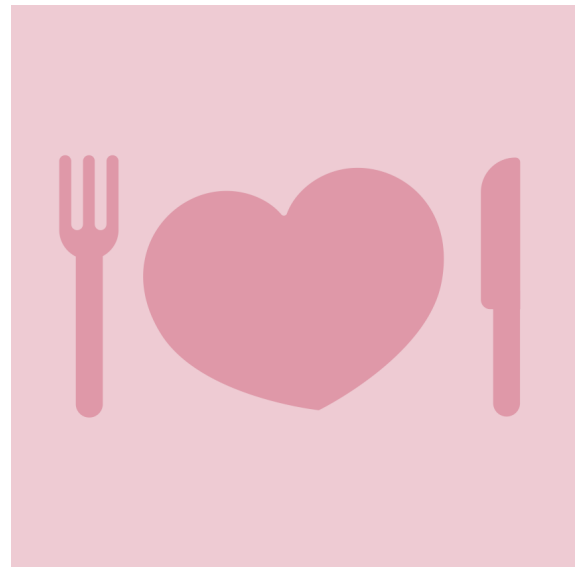
CHINESE DUCK AND POTATO STIR-FRY

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

Difficulty: Easy

Serves: 4

Cooking: 15 minutes



INGREDIENTS

2 Luv-a-Duck Duck Breast, skin on and thinly sliced
2 tbs. vegetable oil
6 kipfler potatoes, cut rounds
1 onions sliced
4 lap cheong (Chinese sausages), cut into rounds
1 bunch snake beans, cut into 4 cm batons
1 red capsicum, finely sliced

Sauce

2 tbs. Korean chilli bean paste
2 tbs. ketchup manis
150ml light soy sauce
150ml Shaoxing wine
3cm piece of ginger, minced
2 garlic cloves, minced
3 tbs. fried shallots

METHOD

1. For the sauce, whisk all of the ingredients together.
2. Heat a large wok over a high heat. Add the oil and fry the potatoes for 6-8 minutes, constantly turning so they are golden brown. Now add the onion and lap cheong and fry until the onions are soft.
3. Add the duck and fry for a further 2 minutes. Finally add the beans and the capsicum followed by the sauce. Bring sauce to the boil until it is thick and sticky.