



# CHINESE LEMON CRISPY DUCK

**Difficulty:** Easy

**Serves:** 2

**Prep:** 15 mins

**Cooking:** 15 mins



## INGREDIENTS

1 x pack 380g Luv-A-Duck, Duck Breast  
5 Tbsp caster sugar  
½ cup chicken stock  
2 lemons, juice and zest  
1 tbsp rice vinegar  
2 garlic cloves, chopped  
1 Tbsp corn starch  
2 tsp chilli flakes  
2 Tbsp coriander  
1 cup white rice, cooked

## METHOD

1. Preheat oven to 190°C.
2. In a small saucepan bring the caster sugar, stock, lemon juice, rice vinegar and garlic to a boil and then reduce to a simmer for 10mins.
3. In a small bowl combine the corn starch with 2 Tbsp cold water before whisking into the lemon mixture on the stove. Allow to simmer for another 5mins while the sauce thickens.
4. Cook the rice as per packet instructions.
5. To cook the duck breasts, pat the skin dry, score and lightly season with salt. Place skin side down in a pan on medium heat using no oil, for 5 mins or until the skin is golden. Turn and cook for a further 2 mins. Transfer duck breasts to preheated oven for a further 8-10 mins. Rest uncovered for 5 mins before slicing.
6. Serve the duck on a plate drizzled with lemon sauce. Sprinkle with chilli flakes and coriander. Serve alongside rice.

Recipe by Shelley Judge