



CHINESE STYLE BRAISED DUCK LEGS WITH CRISPY POTATOES

Difficulty: Easy

Serves: 4

Prep: 10 mins

Cooking: 50 mins



INGREDIENTS

2 packs x 500g Luv-a-Duck Confit Duck Legs
3 cloves garlic, crushed
1 inch ginger, finely grated
1 tsp Chinese 5 spice
2 Tbsp soy sauce
2 Tbsp Chinese rice wine
2 Tbsp brown sugar
4 large potatoes, peeled and cut into wedges
2 spring onions, finely sliced
1 red chilli, thinly sliced
½ cup coriander leaves.

METHOD

1. Preheat oven to 200°C.
2. Remove the Confit Duck Legs from the tray and set aside, reserving excess fat from the pack.
3. Bring the potatoes to the boil in a large saucepan and boil for 10 mins. Drain the potato wedges, then toss in duck fat reserved from the confit duck legs then spread over a lined baking tray. Bake in the oven for 20 mins.
4. Meanwhile, prepare the sauce. In a small bowl combine the garlic, ginger, Chinese five spice, soy sauce, rice wine and brown sugar to form a paste. Remove the tray from the oven to add the confit duck legs to the tray. Use a pastry brush to brush paste over the legs. Return to the duck and potatoes to the oven for 20mins.
5. Remove from oven and sprinkle with chili, spring onions and coriander before serving.

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