



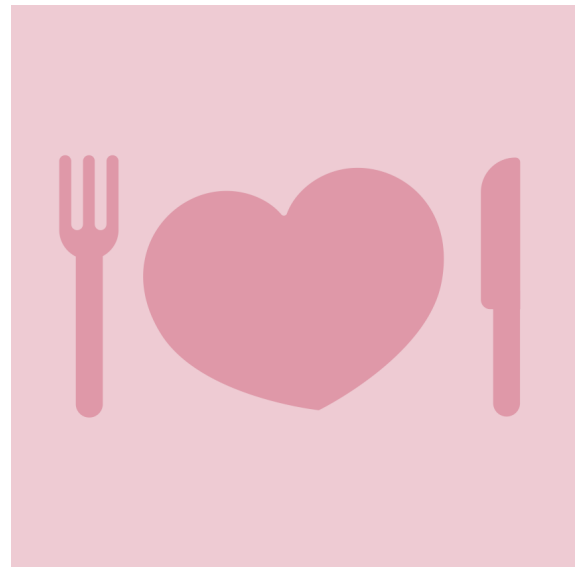
CRISPY DUCK BANH MI SLIDERS

Shredded Crispy Duck Bahn Mi Sliders with Pickled Carrot Radish Slaw and Spicy Aioli

Difficulty: Easy

Serves: 6

Cooking: 1 hour



INGREDIENTS

Slaw:

1 large carrot, thinly sliced
1 x 10cm piece daikon radish,
thinly sliced
1 Tblsp sugar
1 tsp salt
2 Tblsp rice wine vinegar
2 Tblsp fresh lime juice

Spicy Aioli:

½ cup mayonnaise
1 small garlic clove, minced
1 Tblsp fresh lime juice

Duck:

2 pack Luv-a-Duck Slow Cooked
Duck Legs, cooked (as per pack
instructions) and shredded
2 Tblsp soy sauce
2 Tblsp sugar
1 Tblsp Luv-a-Duck Duck Fat (or
vegetable oil)
1 Tblsp Sriracha or Asian hot
sauce
½ tsp ground coriander

6 French style dinner roles or slider buns,
halved crosswise

½ English cucumber, thinly sliced

1 jalapeno pepper, seeded, thinly
sliced

1 cup fresh coriander
Lime wedges

METHOD

1. Preheat the oven to 150°C.
2. To make the slaw, place the carrot and daikon in a bowl. Sprinkle the sugar and salt over the vegetables, then rub with your fingertips until vegetables soften, about 1 minute. Add the vinegar and lime juice and stir to combine. Let stand at room temperature for 30 minutes.
3. To make the aioli, whisk mayonnaise, garlic and lime juice in a small bowl. Chill until use.
4. Place Luv-a-Duck Slow Cooked Duck Legs in the oven at 150°C for 30 minutes then allow to rest for 5 minutes. After the duck has rested, shred the duck meat and place in a small baking dish.
5. Preheat oven to 200°C.
6. Whisk the soy sauce, sugar, oil, Sriracha and coriander in a small bowl. Pour over the duck and mix to thoroughly coat.
7. Bake in 200°C oven until crisp and caramelised in parts, about 10 minutes, stirring once or twice.
8. To assemble sliders spread 1 to 2 teaspoons aioli on bottom bun half. Top with a layer of cucumber and then the carrot and daikon slaw. Top the slaw with shredded duck. Arrange jalapeno slices over duck and top with coriander. Spread another teaspoon of aioli on the top bun half. Repeat with remaining buns.
9. Serve with lime wedges.