



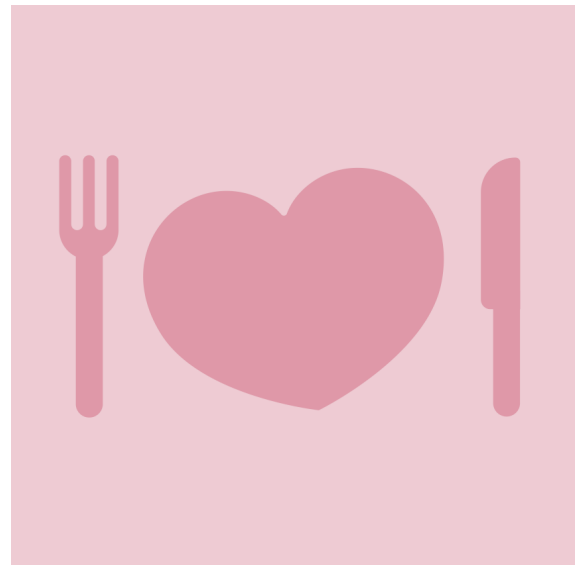
DUCK AND KIMCHI SALAD

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

Difficulty: Easy

Serves: 4 as a starter

Cooking: 25 minutes



INGREDIENTS

530g packet of silken tofu
½ cup kimchi, roughly chopped
½ cup water chestnuts, roughly chopped
2 Luv-a-Duck Ready Roasted Peking Duck Legs
½ bunch coriander

Dressing:

Juice of 1-2 limes
2 tbs. caster sugar
2 tbs. light soy
1 tsp. sesame oil
1 tbs. Shaoxing wine
Crispy fried shallots, garnish

METHOD

1. Pre heat the oven to 180°C.
2. For the dressing, mix all the ingredients in a small jug.
3. Place the Duck legs in a baking tray and reheat for 15 minutes. Cool slightly before shredding the meat. Mix the meat with the kimchi and water chestnuts. Add one tablespoon of the mixture to the Duck and combine.
4. To serve, spoon the Duck mixture over the tofu and then garnish with coriander leaves and crispy shallots. Pour the dressing around the tofu just before serving.