



# DUCK BANH MI

**Difficulty:** Easy

**Serves:** 2

**Prep:** 10 mins

**Cooking:** 15 mins



## INGREDIENTS

500g Luv-a-Duck Confit Duck  
Legs

1 inch ginger, grated

1 Tbsp sesame oil

1 Tbsp brown sugar

2 crispy white rolls

75g duck patte (or chicken patte)

1 carrot, julienned

1 lebanese cucumber, thinly  
sliced

¼ cup coriander

2 spring onions, finely chopped

2 birds eye chilli, thinly sliced

## METHOD

1. Use two forks to shred the duck meat from the confit duck legs.
2. Heat a non-stick fry pan and cook duck and ginger for 5 mins until it begins to go crispy on the edges. Add in the sesame oil and brown sugar and stir through the duck. Cook for another 5 mins until duck is caramelised and crispy.
3. Cut the bread rolls open using a sharp knife. Be careful not to cut through them completely.
4. Spread one side of the bread rolls with patte and then fill with crispy duck, carrot, cucumber, herbs and finish with chilli.

Recipe by Shelley Judge