



DUCK BIRYANI

Difficulty: Easy

Serves: 4

Prep: 20 minutes

Cooking: 25 minutes



INGREDIENTS

4 Luv-a-Duck Roast Duck Legs
3 cups (750ml) Luv-a-Duck Duck Stock
2 tbsp Luv-a-Duck Duck Fat
1/2 cup tikka masala curry paste
2 onions, sliced
300g basmati rice, rinsed under cold water
1/3 cup sultanas
2 tbsp flaked almonds, toasted
1/2 cup fresh coriander leaves

METHOD

1. Remove duck fat from packet and place in a large saucepan. Heat over medium heat until melted, add roast duck legs and cook until browned all over. Remove and set aside.
2. Add onions and curry paste to pan and cook, stirring, for 5 minutes or until onion is soft and curry paste is fragrant. Add rice and sultanas and stir through curried onions. Return duck legs to pan and place over rice, then pour over stock.
3. Place a tight fitting lid on the pan and bring to the boil, then reduce heat to low and gently simmer for 10 minutes or until rice is just cooked. Remove from heat and stand for 5 minutes. Serve topped with almonds and coriander.