



DUCK BREASTS BAO BUNS

Difficulty: Easy

Serves: 2

Prep: 10 mins

Cooking: 45 mins



INGREDIENTS

1. Fresh duck breasts
2. 1 tsp fish sauce
3. 1 tsp sesame oil
4. 4 tbsp soy sauce
5. 3 tbsp hoisin sauce
6. juice of 1/2 a lime
7. store-bought bao buns
8. To serve: carrot & cucumber, thinly sliced
9. Garnish: chopped chili, coriander, sriracha
10. 1 tbsp koon yick wah kee sauce (optional)

METHOD

1. In a small bowl combine fish sauce, sesame oil, koon yick wah kee, soy, hoisin and lime.
2. Add duck filets to a small dish and glaze with the above, ideally cover and refrigerate for 3hrs to allow to marinate.
3. Cook filets at 180°C for 25-30 minutes, until skin is golden and the inside is slightly pink (think medium rare).
4. While the duck is cooking, peel and thinly slice the carrot and cucumber into strips.
5. Remove duck breast from the oven and let rest for 10 mins before slicing.
6. Steam or heat the bao buns, ideally in a bamboo steamer.
7. Serve the freshly sliced breast on bao buns, topped with carrots, cucumber, coriander, chili and sriracha. Enjoy!

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