



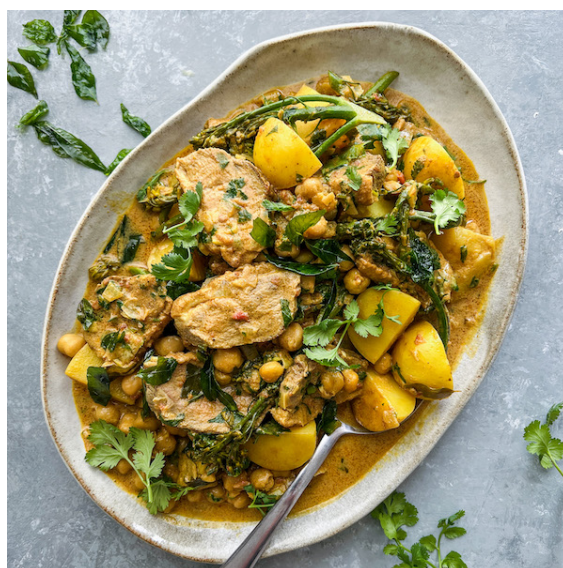
DUCK BREASTS CURRY

Difficulty: Easy

Serves: 4

Prep: 20 mins

Cooking: 25 mins



INGREDIENTS

- Fresh duck breasts
- Flake Salt
- 1 brown onion, diced
- 2 clove garlic, roughly chopped
- 250g baby potatoes, quartered
- 1 tsp each of Garam Masala, turmeric, cumin, coriander
- ½ tsp ground chili
- 2 handful fresh curry leaves – optional
- 1 cup crushed tomato
- 400ml coconut milk
- 1 bunch broccolini, trimmed
- Handful coriander, roughly chopped
- Chickpeas
- Steamed basmati rice, to serve
- Lime to serve, optional

METHOD

1. Pat the duck skin dry with some paper towel then score with a sharp knife and season with a little salt.
2. Place the duck, skin side down, into a large fry pan, over a medium heat to begin rendering the skin. Season the flesh side with a little more salt and cook like this for 8-10 minutes, adjusting the heat higher if needed so the skin is caramelising and the fat rendering out. Flip the breast and continue to cook for 4 more minutes then remove from the pan to rest.
3. Remove half the duck fat from the pan, reserving.
4. Add the onion and garlic to the pan and cook over a medium heat for 3 minutes to soften then add the potatoes, spices, half the curry leaves and cook for 2 minutes more.
5. Add the tomato, 200ml water and ¾ of the coconut milk, season lightly, bring to a simmer, cover, and cook until the potatoes are tender, approx. 12 minutes.
6. Heat the remaining duck fat in a small saucepan and add the curry leaves, cooking quickly until they become crisp and bright. Remove to a paper towel lined plate.
7. Thinly slice the duck breast and add to the pan with any juices, the chickpeas, broccolini and stir gently. Cover and simmer for a further 6-8 minutes then scatter with the chopped coriander, crisp curry leaves, drizzle with remaining coconut milk and serve with steamed rice.

Recipe by Tom Walton (@<https://www.instagram.com/cheftomwalton/>)