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DUCK BREASTS IN CREAMY LAKSA

Difficulty: Easy

Serves: 2

Prep: 15 mins

Cooking: 25 mins



INGREDIENTS

- 2 fresh duck breasts, salt to dry brine
- 1 tbsp vegetable oil
- ½ red onion, thinly sliced
- ½ bunch coriander roots thinly sliced
- 1 lemongrass stalk (pale part only), bruised
- 5 lime leaves
- 1 long red chilli, seeds removed, thinly sliced, plus extra to serve
- 1 Chinese eggplant, cut into 2cm pieces
- 80g Por Kwan Laksa Paste
- 30ml fish sauce
- 1 tbsp brown sugar
- 500ml chicken stock
- 200ml can coconut milk
- 6 fried tofu puffs, halved
- 200g hokkien noodles
- 100g green beans, trimmed

To serve

- Thai basil
- Coriander leaves
- Bean sprouts
- Lime wedges

METHOD

1. The day before cooking the laksa, pat the duck breasts dry, then season the duck skin liberally with salt and allow to dry out, uncovered in the fridge overnight. Remove from the fridge 1 hour before cooking.
2. In a large saucepan, heat the oil over medium high heat. Add the onion, lemongrass, lime leaves, chilli, coriander roots and eggplant, then cook, stirring, for 2-3 minutes.
3. Add laksa paste, stock, coconut milk, fish sauce and sugar. Bring to the boil, then reduce heat to medium and cook for 10 minutes or until reduced. Add the beans and fried tofu puffs.
4. Meanwhile, pat the duck breasts dry again. Place in a cold steel pan, skin side down and cook for 10-12 minutes over low heat to render the fat. Gradually turn the heat up from low to high. Turn the duck breasts over and cook for a further 5 minutes. Allow the duck breasts to rest for 10 minutes before slicing.
5. Cook noodles according to the packet instructions, then drain. Divide noodles among two bowls, ladle over laksa broth, followed by the sliced duck, then garnish with bean sprouts, herbs, extra chilli and lime wedges.

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