



DUCK KEBABS WITH PICKLED RICE

Difficulty: Easy

Serves: 4

Prep: 10 mins

Cooking: 20 mins



INGREDIENTS

- 2 duck breasts, cut into 6 pieces
- ½ tsp each of cinnamon, clove powder
- 2 cloves garlic, minced
- 3 tbsp vegetable oil
- 1 red onion, cut into squares
- Salt
- 3 cloves
- 2 cinnamon sticks
- 1 tsp mustard seeds
- 1 tsp turmeric
- 3 cups of Basmati rice, washed
- 1 cup of AYAM™ Coconut Milk
- 1½ cups of water
- 3 tsp Indian-style mango pickles
- Yoghurt, to serve
- 1 tsp butter

METHOD

1. Place the duck in a bowl and add the cinnamon, clove, garlic, salt and one tablespoon oil. Mix with your hands and thread meat onto four skewers, placing a piece of onion between each piece of meat.
2. To make the rice, add two tablespoons of oil to a heavy based pan add the spices. Toast for one minute and then add the rice. Coat the rice in oil and then add the coconut, water and pickles. Bring to the boil and then place the lid on and turn the heat down to a low simmer. Cook for 15-20 minutes.
3. Heat a grill pan and cook the duck for 6-8 minutes turning every two minutes. Serve with the rice and yoghurt.
4. Serve with rice and garnish with coriander.