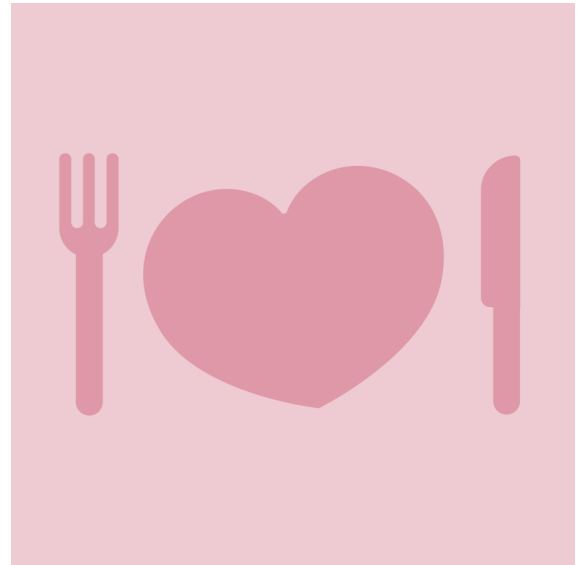




DUCK LARB

BY CHEF ADAM D'SYLVA

Difficulty: Easy
Serves: 4-6
Prep: 20 minutes
Cooking: 20 minutes



INGREDIENTS

1kg Luv-a-Duck Leg meat,
minced with a fine blade
Vegetable oil to cook
½ red onion finely sliced
¼ bunch mint leaves
1 Tblsp cashew nuts, crushed
4 betel leaves shredded
2 red birds eye chillis, sliced
finely
Roasted rice powder for garnish
Black sesame rice papers, fried
until crispy
¼ Thai basil leaves
4 limes to garnish

Larb sauce and aromats for mince:

100g minced lemongrass, frozen
50g garlic, chopped
50g fresh long red chilli, minced

METHOD

1. To make Duck mince, cook duck legs as per pack instructions, rest and mince with a fine blade.
2. In a hot wok, add duck mince cook until coloured. Add chilli, lemongrass and garlic and cook until aromatic.
3. Season mix with palm sugar and fish sauce.
4. Remove mince from wok leaving any remainder fat in wok.
5. Add Thai basil, chilli, betel leaves, cashews, onion and mint.
6. Mix well together. Serve with crispy rice paper and cabbage leaves and lime cheeks. Sprinkle with roasted rice powder.

CHEF'S TIPS

Note: add lychees or logans when in season.