



<https://www.luvaduck.com.au/recipes/view/duck-nuggets/>

# DUCK NUGGETS

**Difficulty:** Easy

**Serves:** 4

**Cooking:** 45 mins



## INGREDIENTS

Oil for deep frying

3 Luv-a-Duck, Fresh Duck Breasts  
with skin, minced

1 duck breast skin removed,  
diced

1 tbsp salt

Pepper

1 bunch parsley, chopped

1 spring onion, chopped

1 tsp garlic powder

1 tsp dried thyme

½ tsp dried oregano

1 tsp paprika

1 jalapeno, diced

1-2 cups flour for dusting

### Egg wash

3 eggs lightly whisked

¼ cup full cream milk

½ tsp salt

### Crumb

2 cups panko bread crumbs, for  
crumbing

½ cup sesame seeds

### Chilli Dipping Sauce

½ cup mayonnaise

1 -2 tbsp hot chilli sauce, to taste

### To serve

Lime

## METHOD

1. Add duck, salt, pepper, parsley, spring onion, garlic, thyme, oregano and paprika in a bowl. Stir until combined.
2. In a small bowl, lightly beat the eggs with milk and a pinch of salt.
3. Prepare a bowl with flour for dusting and another bowl with the breadcrumbs and sesame seeds for crumbing. Take a spoonful of the duck mixture and squeeze slightly to ensure its bound together. Dust in flour, dip in egg and coat in the panko mixture. You can double crumb the nuggets by repeating the egg and panko steps.
4. Deep fry in hot oil at 165°C until golden brown.
5. Drain on paper towel and season with salt. Serve with chilli dipping sauce and lime.

Recipe by Adrian Richardson and featured on Good Chef Bad Chef.