



DUCK POT STICKERS WITH HOT AND SWEET DIPPING SAUCE



FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

Difficulty: Easy

Serves: 14

Cooking: 30 minutes

INGREDIENTS

2 Luv-a-Duck Ready Roasted Duck Legs, skin removed from one of the legs
4 spring onions, white part only
1 knob of ginger, finely grated
1 clove of garlic
½ tsp Chinese five spice
½ tsp sesame oil
3 Tblsp soya sauce
1 Tblsp fish sauce
200-300 ml water
12-14 gow gee wrappers (thicker style wonton wrapper)
3 sprigs of coriander, for garnish
Hot and sweet dipping sauce
4 Tblsp plum sauce
Pinch sugar
1 Tblsp mirin
2 Tblsp soya sauce
2 Tblsp chilli sauce
1 Tblsp water
1 Tblsp vegetable oil

METHOD

1. In a food processor, add the Duck leg meat, onion, ginger, garlic, five spice, sesame oil, soy and fish sauce. Pulse until the Duck is shredded and all the ingredients are combined.
2. Place a single wonton wrapper in the palm of your hand and add one tablespoon of the meat mixture. Gently push the meat into the centre of the wonton wrapper and, at the same time crimp the edges to seal the parcel. It should resemble a half moon. Repeat the process.
3. Heat oil in a large frying pan that has a lid. Add the dumplings and cook for 2 minutes on one side or until golden brown. Now add the water, place the lid on the pan and steam for 6-8 minutes, depending on the size of your pan, until the water evaporates.
4. For the sauce, whisk all the ingredients together.
5. To serve, pour sauce into a shallow serving dish and arrange the wontons on top. Scatter coriander over the top and serve immediately