



DUCK SESAME CRACKERS

Difficulty: Easy

Serves: 2

Prep: 15 mins

Cooking: 20 mins



INGREDIENTS

- 1 Half Roast Duck
- 4 sesame rice paper rolls
- Vegetable oil (enough to shallow fry)
- 2 tbsp Sambal Asli chilli sauce
- 1/4 cup kewpie mayonnaise
- 1/2 lime (juice)
- Fresh cut red chilli
- Fresh picked Vietnamese mint

METHOD

1. Place vegetable oil in a pan and bring up to 160-170 degrees Celsius. Tear your black sesame rice paper into small pieces. Test oil is hot enough on the corner of the rice paper. If it begins to bubble and puff you're ready. Place your pieces 2 in at a time. Allow them to puff up into crunchy sesame crackers, making sure they are cooked through. Place onto kitchen paper to cool.
2. Make your chilli mayo by mixing in Sambal Asli chilli sauce, kewpie and lime juice in a bowl. Place in fridge until needed.
3. Follow instructions to cook half roast duck by the packaging. Once duck is cooked and rested, chop into smaller pieces.
4. Layer your sesame cracker as follows. Base of sesame cracker, squirt of chilli mayo, duck pieces, fresh chilli and Vietnamese mint on top. Eat up immediately.

Recipe created by Conor Curran

@https://www.instagram.com/creamy_confusion/