



<https://www.luvaduck.com.au/recipes/view/duck-tacos-by-tim-bone/>

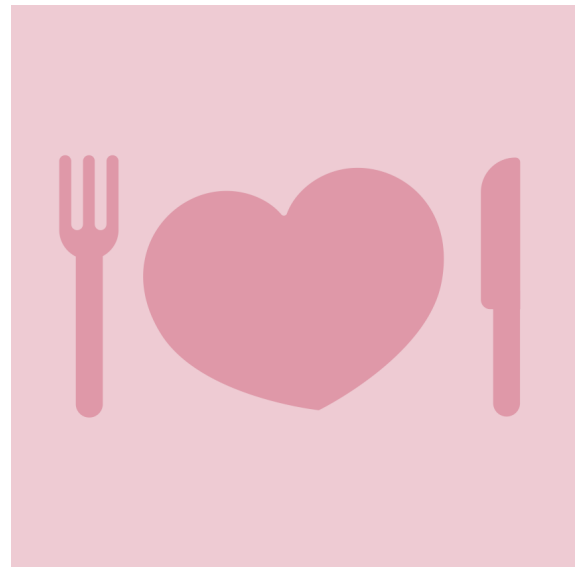
DUCK TACOS – BY TIM BONE

Difficulty: Easy

Serves: Makes 8 Tacos

Prep: 40 minutes

Cooking: 10 minutes



INGREDIENTS

For the Tortillas

- 1 1/2 cups wholemeal flour
1/2 tsp salt
- 1/2 tsp baking powder
- 1/4 cup extra virgin olive oil
1/2 cup warm water
- 1 tsp ground Szechuan peppercorns 1 tbsp sesame seeds

For the Crispy Duck

- Canola oil, for frying
- 1 pack fresh Luv-a-Duck Duck breast, thinly sliced 1 tsp Chinese five spice
- 1 tsp ground Szechuan peppercorns
- 1 tbsp salt
- 1 tbsp brown sugar
- 1/4 cup wholemeal flour
- 2 tbsp chilli oil

For the Szechuan Salt

- 1 tbsp salt
- 1 tsp ground Szechuan peppercorns

For the Slaw

- 2 tbsp sesame seeds
- 2 cups shredded wombok
- 1/4 cup spring onion, thinly sliced
- 1 heaped tbsp kewpie mayonnaise 1/4 tsp sesame oil

For Garnish

- Extra chilli oil, kewpie mayo and toasted sesame seeds

METHOD

1. For the tortillas, combine flour, salt, Szechuan peppercorns, sesame seeds and baking powder in a bowl. Mix all dry ingredients until well combined.
2. Make a well in the center of the dry ingredients and add the oil and water. Stir until a dough begins to form.
3. Turn the dough out onto a lightly floured work surface and knead for 1-2 minutes until the dough is nice and smooth. Place dough into a bowl and cover with a clean damp cloth or tea towel and allow to rest for at least 15 minutes (up to 2 hours).
4. Once rested, divide the dough into 8 even balls and flatten.
5. Using a rolling pin or tortilla press, roll out dough or use a press to create your tortillas. You want 3 mm thick circles (approx 15 cm in diameter). Do not stack.
6. To cook your tortillas, heat a frying pan over medium heat and cook each rolled out to a tortilla for 20-30 seconds either side. Remove each to a plate. Keep covered with a clean tea towel to avoid drying out. Repeat until all tortillas are cooked.
7. For the crispy duck, using a deep fryer or heavy-based pot, add enough canola oil to deep fry. Heat oil to 170°C.
8. In a bowl, add the duck and all other ingredients except oil. Toss to combine.
9. Carefully place the duck into the hot oil and fry for 3 to 4 minutes or until golden and crispy. Using a slotted spoon, remove duck onto a plate lined with a paper towel.
10. While the duck is cooking, make the Szechuan salt by combining 1 tbsp of salt and 1 tsp of Szechuan peppercorns together.
11. Place the duck into a clean bowl and toss it in chilli oil and Szechuan salt.
12. Toast 2 tbsp of sesame seeds in a dry frying pan until golden and fragrant. Remove to a bowl.
13. To make the slaw, place 1 tbsp of the sesame seeds (reserving the rest for garnish) into a bowl with the rest of the slaw ingredients. Toss to combine.
14. To build the tacos, place the tortillas onto a serving board and top with slaw and duck. Garnish with extra chilli oil, kewpie mayo and toasted sesame seeds.