



HOISIN DUCK NOODLES

Difficulty: Easy

Serves: 4

Cooking: 20 mins



INGREDIENTS

1 pack Luv-a-Duck Fresh Duck Breasts, skin removed and chopped up finely, meat finely sliced
2 clove garlic, finely chopped
1 x 3cm piece of ginger, finely chopped
30g dried shiitake mushrooms rehydrated in ½ cup of water for 15 minutes
450g Hokkien noodles, cooked as per packet instructions
2 tbsp hoisin
2 tbsp black vinegar
1 tsp cornflour mixed with 2 tbsp water
½ bunch Chinese broccoli, cut into thirds
Freshly cracked pepper, to garnish

METHOD

1. Heat a wok on a low heat and add the duck fat. Slowly turn the heat up to allow the fat to render. Once you have a tablespoon of the liquid fat, scoop out solid crispy bits of skin and reserve. Turn the heat to high. In batches add the meat to seal. Remove and place on a plate. Add the garlic and ginger and toss to lightly colour.
2. Squeeze excess water out of mushrooms and rough chop. Whisk together 2 tablespoons of the mushroom water with hoisin and vinegar.
3. Return the meat and any juices to the wok with mushrooms and noodles and combine. Pour in the sauce along with the cornflour mixture and toss well to ensure everything is coated nicely. Add the broccoli and cook for a further 10 seconds. Serve with a generous amount of cracked pepper.

Recipe courtesy of Justine Schofield from Everyday Gourmet