



# HOISIN MAYO DUCK BAOS

**Difficulty:** Easy

**Serves:** 8

**Prep:** 15 minutes



## INGREDIENTS

2 Luv-a-Duck Peking Flavoured Duck Legs  
1 pack Bao Buns (6-8 small buns)  
Spring onions finely diagonal sliced  
2 baby cucumbers cut into, batons  
½ bunch coriander leaves  
50g Hoisin Sauce

## METHOD

1. Heat Luv-a-Duck Duck legs in 190°C oven for 15 minutes. Remove from oven and shred.
2. Steam buns according to pack instructions.
3. Place duck, cucumber, spring onion and coriander inside bun.
4. Drizzle inside with Hoisin sauce and mayonnaise.