



# DUCK WONTONS AND ASIAN BROTH SOUP

4

**Difficulty:** Easy

**Prep:** 40

**Cooking:** 30



## INGREDIENTS

4 Luv-a-Duck Peking Duck Leg,  
coarsely shredded  
3 egg yolks  
1 carrot, peeled, grated  
½ cup Chinese cabbage, finely  
chopped  
1 red onion, peeled, finely  
chopped  
1 tablespoon freshly shredded  
ginger  
2 tablespoon dark soy sauce  
20 wonton wrappers

### For the broth

Ingredients:

1 litre Luv-A-Duck Duck Stock  
Zest of 1 orange  
1 garlic clove  
1 small knob ginger  
2 shallots, peeled and sliced  
1 spring onion  
100 g kombu  
20 ml sesame oil  
10 ml soy sauce

### Garnish

Toasted sesame seeds  
Crispy shallots  
Finely sliced spring onion

## METHOD

1. Heat the peking duck legs as per pack instructions & roughly shred meat from the bones.
2. To make the dumplings, mix the dumpling ingredients including shredded duck meat (except for the wrappers) in a bowl.
3. Arrange 4 wrappers on a work surface; keep the rest covered with a damp paper towel.
4. Brush the edges of the wrappers with water and drop 1 tablespoon of the filling in the centres then fold all four corners to meet at a peak in centre and squeeze edges to seal.
5. Place peak-side-up on a lightly floured tray and continue with remaining wrappers and duck filling.
6. For the broth, in a medium size pot place all the ingredients and allow to infuse on a medium heat. Once infused discard all loose ingredient and pass the broth through a chinois.
7. Once the broth is passed gently place the wontons in in batches to cook.
8. To serve place in bowls with the broth and garnish with sesame seeds, shallots and spring onions.

*Recipe courtesy of Chef Ian Curley*