



PEKING DUCK BAO BUNS

Difficulty: Easy

Serves: 4

Prep: 20 minutes

Cooking: 15–20 minutes



INGREDIENTS

Duck

- 2 Luv-a-Duck Peking Duck Breasts
- 1 tbsp oil (if pan-searing for extra crisp skin)

Bao & Fillings

- 8 steamed bao buns (available frozen or fresh from Asian grocers)
- 1 small cucumber, julienned
- 1 small carrot, julienned
- ¼ cup hoisin sauce
- Fresh coriander leaves
- Optional: spring onions, thinly sliced

METHOD

1. Prepare the Duck

- If using pre-cooked duck breasts, reheat in the oven at 180°C for 12–15 minutes, or pan-sear skin-side down for extra crispiness.
- Slice duck thinly across the grain once warmed through.

2. Prep the Buns & Fillings

- Steam bao buns according to packet instructions (usually 8–10 minutes in a bamboo steamer or stovetop steamer).
- Prep cucumber, carrot, and optional spring onion into thin matchsticks.

3. Assemble the Bao

1. Open each steamed bao bun.
2. Layer in sliced duck, julienned vegetables, and a drizzle of hoisin sauce.
3. Top with fresh coriander.

4. Serve

- Best enjoyed immediately while buns are warm and duck is juicy!

Optional Variations

- Add pickled vegetables or chilli for a tangy or spicy twist.
- Swap hoisin for plum sauce or a garlic soy glaze for variation.