

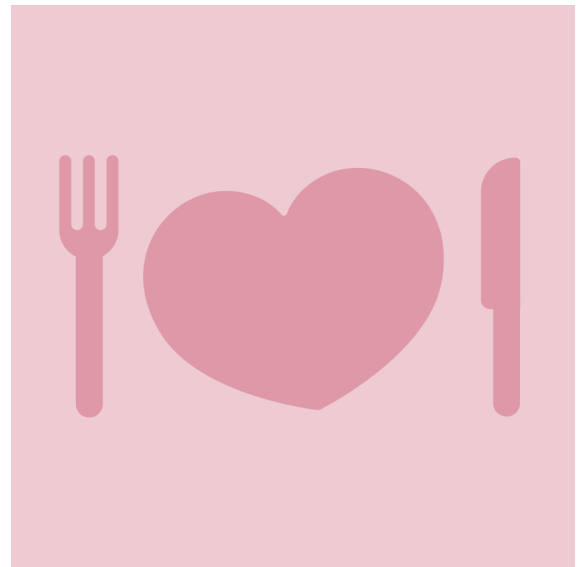


PEKING DUCK BROTH WITH WONTONS

The clean flavours of these soups are amazing.

Difficulty: Easy

Serves: 4



INGREDIENTS

Soup base

1 litre Luv-A-Duck duck stock
1 star anise
1 cinnamon stick
1 garlic clove
1 small knob ginger
4 pieces dried citrus peel
4 shallots, peeled and sliced

Wonton ingredients

1 pkt wonton skins
200g Luv-A-Duck duck mince
1 garlic clove, crushed
1 small knob ginger, finely chopped
2 tsp chives, finely chopped

Soup ingredients

1 pkt egg noodles
1 Luv-A-Duck Peking Roast Duck Breast, shredded
1/2 bunch spring onions, ends trimmed, sliced
1 cup Chinese cabbage, shredded

Garnish

Fried shallots
1/2 cup coriander leaves
Bean shoots

METHOD

1. Add all the soup base ingredients to a large pot and bring to the boil. Reduce the heat and simmer for 20 minutes to allow the flavours to develop.
2. Combine all ingredients for wontons and mix well. Lay out the wonton wrappers and place 1 teaspoon of mixture into the centre of the skin and bring all the edges in to form a "money bag".
3. Carefully place the wontons into the stock and cook for 3-5 minutes. Remove the wontons from the stock and set aside.
4. Cook the egg noodles as per the packet instructions.
5. To serve, place soup ingredients in the bottom of large bowls, add a few wontons and pour hot stock over the top. Garnish with fried shallots, coriander and bean shoots.