



# PEKING DUCK DUMPLING SOUP

**Difficulty:** Easy

**Serves:** 4

**Cooking:** 10 minutes



## INGREDIENTS

4 Luv-a-Duck, Peking Duck Legs  
1 litre (4 cups) Luv-a-Duck, Duck Stock  
12 Luv-a-Duck, Duck Sui Mai Dumplings  
1 carrot, peeled & finely julienned  
2 sticks celery, finely julienned  
1 red capsicum, finely sliced  
4 spring onions, thinly sliced  
1 bunch asparagus, trimmed & halved  
1 piece ginger, peeled & grated  
2 tblsp soy sauce

## METHOD

1. Heat the non-stick pan over a medium heat 2 minutes. Brown the peking duck 1 -2 minutes on each side. Remove legs and slice the thigh meat thinly. Set aside.
2. Place 1 cup of Luv-A-Duck stock into the saucepan and bring to the boil, add the duck sui mai to saucepan and simmer 3 minutes.
3. Add the duck legs and thigh meat to the stock and simmer for a further 3 minutes.
4. Pour the remaining stock into the saucepan along with the vegetables, ginger and soy sauce bring to the boil then simmer 2 minutes.

### To serve

Place 1 Luv-A-Duck peking duck leg into each individual serving bowl, spoon in the vegetables, duck sui mai and sliced duck meat. Ladle in the soup and serve.

### CHEF'S TIPS

Peking Duck Legs maybe replaced with Roast Duck Legs or Chinese half duck pieces.