



PEKING DUCK LEGS WITH PICKLED BABY CUCUMBERS AND RED SLAW



Difficulty: Easy
Serves: 4
Prep: 2-3 hours
Cooking: 15 minutes

INGREDIENTS

4 Luv-a-Duck Peking duck legs
4 lime wedges
handful of coriander leaves

Pickled cucumbers

1 cup apple cider vinegar
2 tablespoons honey
1/2 long red chilli
4-5 cardamom pods
4-5 black peppercorns
250 g baby cucumbers, pricked

Lime dressing

2 tablespoons fresh lime juice
2 tablespoons brown sugar
2 tablespoons olive oil
1 garlic clove, crushed

Red Cabbage Slaw

1/4 red cabbage, finely shredded
4 spring onions, finely sliced in the angle
1 small white daikon radish, julienned
1 long chilli, finely sliced

METHOD

1. Place all the pickled cucumber ingredients into a saucepan except the duck legs and bring to the boil, turn down the heat and simmer for 5 minutes.
2. Place the cucumbers into a bowl and pour over the vinegar mix. Leave to marinate for 2 hours.
3. Place the lime dressing ingredients together in a jar. Screw on the lid and shake together well.
3. Mix together the red cabbage slaw in a large bowl. Slice the pickled cucumbers and add to the bowl. Pour over the dressing toss together to coat well.
4. Prepare the duck according to pack instructions.
5. Place the duck and the slaw on a large platter and serve with extra lime wedges on top with coriander leaves.