



PEKING DUCK PANCAKES KIT RECIPE

Difficulty: Easy



INGREDIENTS

- Luv-a-Duck Peking Duck Pancakes Kit
- 1 cucumber
- 1 small bunch spring onions

METHOD

1. Pre-heat oven to 190°C. Remove duck from pack and place skin side up on a lined baking tray or dish.
2. Bake in oven for 10-12 mins. Allow to rest for 2 mins and then thinly slice the breast.
3. Cut your spring onion and cucumber into 6cm thin batons.
4. Warm the pancakes in the microwave for one minute (following any packet directions) and empty the hoisin sauce into a small dish.
5. Spread a teaspoon of Hoisin sauce onto each warm pancake. Then add a slice of the warm Peking Duck, some spring onion and cucumber.
6. Roll up the pancake and enjoy!