



PEKING DUCK PANCAKES

Difficulty: Easy
Serves: Makes 10 pancakes
Prep: 3 mins
Cooking: 12 mins



INGREDIENTS

- Luv-a-Duck Peking flavoured Duck Breasts 360g
- 10 Chinese Pancakes
- 80g Hoisin Sauce
- 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 the 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!

*Alternatively, **Luv-a-Duck's Peking Style Duck Pancake Share Kit** can also be used to create this impressive meal.*