



PEKING DUCK RICE PAPER ROLLS WITH DIPPING SAUCES



Difficulty: Easy
Serves: 2
Prep: 20 mins
Cooking: 10 mins

INGREDIENTS

1 pack x 360g Luv-A-Duck Peking Duck Breast
100g Vermicelli noodles
½ Coriander, roughly chopped
1 Lebanese Cucumber, cut into 5cm batons
6 Rice paper sheets
3 Tbsp Sweet chilli sauce
1 Tbsp Vietnamese Fish sauce
2 Tsp Caster Sugar
1 birds eye chilli, seed removed and finely chopped
1 Tbsp lime Juice

METHOD

1. Preheat Oven to 190°C.
2. Remove duck from pack and place skin side up on a lined baking tray or dish. Bake for 10-12 mins. Allow to rest for 2 mins before thinly slicing.
3. Prepare the noodles as per the packet instructions.
4. Fill a deep dish with hot water. Dip one rice paper into the water and then lay on a chopping board. In the middle of the rice paper layer duck, herbs, cucumber and noodles. Tuck in the side and roll the rice paper up to seal. Repeat with remaining rice paper rolls.
5. Prepare the sauces. In a bowl combine the fish sauce, caster sugar, birds eye chilli, 1 tbsp lime juice and 2 Tbsp water. In another bowl combine the sweet chilli sauce with remaining 1 tbsp lime juice and 1 tsp water.
6. Serve the rice paper rolls on a platter with the sauces.

Recipe by Shelley Judge