



PEKING DUCK RICE PAPER ROLLS

Difficulty: Easy

Serves: 4

Cooking: 30 mins



INGREDIENTS

1 x pack 360g Peking Flavoured Duck Breasts

Dressing

¼ cup coriander, finely chopped

¼ cup spring onions, finely chopped

1 red chilli, finely diced

4cm knob ginger, peeled and finely diced

1 clove garlic, finely diced

1 lime, juiced

1 tbsp fish sauce

¼ cup light soy

3 tsp reserved dressing from peking duck tray

10 sheets rice paper sheets

1 shallow bowl cool water

¼ cup deep fried shallots

2 cups wombok cabbage, shredded

1 bunch coriander

2 spring onion, sliced finely

1 cucumber, sliced into matchsticks

METHOD

1. Thinly slice cooked duck breasts.
2. In a small bowl mix all of the ingredients for the dressing.
3. Dip 1 sheet of rice paper into a shallow bowl of cool water. Once softened, place on a board, sprinkle with deep fried shallots. In the centre of the rice paper place sliced duck, wombok, coriander, spring onion and cucumber. Roll the rice paper over to enclose.

Recipe by Adrian Richardson and featured on Good Chef Bad Chef.