



PEKING DUCK SOBA NOODLES

Difficulty: Easy

Serves: 2

Cooking: 20 minutes



INGREDIENTS

2 Luv-a-Duck Peking Duck Breasts
50g dark soba noodles
1 tbsp sesame seeds
50ml ponzu sauce
¼ coriander leaves
¼ bunch spring onions
Olive oil to taste

METHOD

1. Pre-Heat Oven to 190°C.
2. Remove duck from pack and place skin side up on a lined baking tray or dish and bake for 10-12 mins. Allow to rest for at least 2 mins before serving.
3. Meanwhile, bring a pot of water to a boil, then add the soba noodles. Cook the soba noodles for 4-5 minutes or just until tender. Stir occasionally so the noodles don't clump. Drain in a colander and rinse under cold water.
4. Toss soba noodles with ponzu sauce, coriander and spring onions.
5. Place sliced duck atop noodles and spoon over excess sauce.
6. Sprinkle with sesame seeds and olive oil to taste.