



# PEKING DUCK SUSHI

**Difficulty:** Easy

**Serves:** 4

**Prep:** 30 mins

**Cooking:** 15 mins



## INGREDIENTS

1 pack 360g Luv-a-Duck Cooked Peking flavoured Duck Breasts  
1 cup sushi rice  
4 nori seaweed sheets  
3 Tbsp vinegar  
2 Tbsp caster sugar  
½ tsp salt  
1 Lebanese cucumber, cut into thin wedges  
1 avocado, peeled & thinly sliced  
1 Tbsp sesame seeds  
¼ cup soy sauce, to serve  
¼ cup Kewpie mayonnaise, to serve

## METHOD

1. First prepare the rice, rinse rice grains with cold water. Place rice in a saucepan on the stove. Add 1 ½ cups of water and bring to the boil. Reduce heat, cover and simmer for 15 mins. Remove from heat and stand covered for 5 mins. Place rice in a glass bowl and gradually mix in vinegar, caster sugar and ½ tsp of salt using a wooden spoon. Cool rice prior to making sushi.
2. Pre-heat oven to 190°C. Remove duck from pack and place skin side up on a lined baking tray. Bake for 10-12 mins. Allow to rest for 5 mins before slicing.
3. Place a sushi mat on a clean surface with slats running horizontally. Place a nori sheet on the mat, shiny-side down. Use wet hands to spread rice over the nori sheet, leaving a 3cm-wide border along the edge furthest away from you.
4. Place duck, cucumber, avocado and sprinkle of sesame seeds along the centre of the rice. Hold filling in place while rolling the mat over to enclose rice and filling. Repeat until all ingredients have been used.
5. Slice sushi rolls into 6 pieces and serve with soy sauce and mayonnaise.