



PENANG DUCK CURRY

Difficulty: Easy

Serves: 6

Cooking: 2 hrs



INGREDIENTS

4 x Luv-a-Duck Fresh Duck Legs
Salt & pepper
2 tbsp extra virgin olive oil
4 garlic cloves, sliced
1 brown onion, chopped
1 knob ginger, peeled and sliced into matchsticks
1 stem curry leaves
2 red chillies, roughly sliced
1 green chilli, roughly sliced
3 kaffir lime leaves
1 bunch coriander, leaves roughly chopped
1 jar Penang curry paste
4 spring onions, chopped
2 tins coconut milk
¼ cup soy sauce
1 tbsp thick caramel sauce
½ cup chicken stock
1 tsp coconut sugar

METHOD

1. Preheat the oven 160°C
2. Season duck with salt and pepper. Place seasoned duck legs into a frypan over medium heat with extra virgin olive oil, skin side down. Cook on both sides until golden brown.
3. In a saucepan over a medium high heat add extra virgin olive oil, garlic, onion, ginger, curry leaves, chillies, kaffir lime leaves, coriander leaves and Panang curry paste. Fry the curry paste for a few minutes.
4. Add coconut milk, soy sauce, caramel sauce, chicken stock and coconut sugar. Add duck, and any of the fat, to the sauce and place in the oven. Cook for 1 hour 20 minutes or until the duck is tender.

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