



# POT STICKERS WITH ROAST DUCK BREASTS

**Difficulty:** Easy  
**Serves:** 6-8  
**Prep:** 35 mins  
**Cooking:** 9 mins



## INGREDIENTS

1. Roast duck breast, finely diced
2. 2 shallots, finely diced
3. 3cm ginger, finely grated
4. 1 blood orange, zest and juice
5. 1 tablespoon tamari
6. 1 egg
7. 18-20 x gow gee pastry pieces
8. 1 ½ tablespoons cornflour

Serve with

- Soy sauce to dip
- Shallots, finely sliced

## METHOD

1. In a bowl add duck breast, shallots, ginger, orange zest, tamari and egg. Mix to combine.
2. Add half a tablespoon of mixture into the center of the gow gee pastry. Fold in half and on one side, pleat from one end to the other, keeping the sauce in. Secure dumpling by pressing pleats together and set aside on a tray, covered with a damp cloth. Repeat. Stir mixture each time you fill a gow gee.
3. Add cornflour and blood orange juice with 30ml of water in a bowl and whisk to combine. Set aside.
4. In a non-stick pan on low to medium heat add 2 tablespoons of olive oil and place pot stickers onto the pan in a circular pattern with one pot sticker in the center. Cook for 1 minute until golden brown underneath. Then pour the cornflour and orange liquid in between the pot stickers to cover the base.
5. Use a lid to cover and cook for a further 7 minutes. The mixture will become jammy before it turns crispy. Move the pan around to ensure the whole base turns crispy.
6. Place a plate, face down onto the frying pan and flip carefully.
7. Serve with soy sauce and sprinkle shallots over the top.

Recipe created by Amanda Cordony  
@<https://www.instagram.com/thecordonykitchen/>