



RED DUCK CURRY WITH DUCK BREAST

Difficulty: Easy

Serves: 4

Cooking: 30 mins



INGREDIENTS

2 Luv-a-Duck Duck Breasts, thinly sliced with fat on

Salt & pepper

195g Thai red curry paste

2 tbsp extra virgin olive oil

1 brown onion

4 cloves garlic

1 block tofu

1 bunch coriander

1 stalk curry leaves

1 bunch garlic chives

2 spring onions

1 x (270ml) coconut milk

2 cups stock

1 red chilli

1 green chilli

To serve

1 spring onion, greens thinly sliced

Coconut cream

METHOD

1. Thinly slice duck breast with the skin on, place in a bowl and season with salt, pepper and a generous spoonful of red curry paste, stir to coat the duck and set aside.
2. Sweat onion, garlic, curry leaves and chilli with a pinch of salt in a hot pan over medium-high heat.
3. Add duck with remaining curry paste, stir around for a few minutes to brown the duck and fry the curry paste.
4. Add tofu, spring onion, herbs, coconut milk and stock. Bring up to the boil and then reduce to a simmer, cook down for 20 minutes.
5. Serve with a dollop of coconut cream and thinly sliced spring onion.

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