

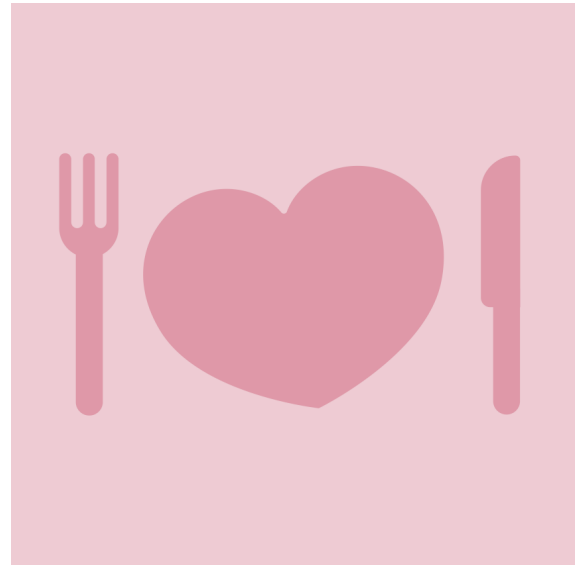


SHREDDED DUCK SALAD WITH THAI SPICES

A GREAT SALAD TO HAVE ANY TIME OF THE YEAR, THE DUCK CAN BE HEATED UP AND TOSSED THROUGH AT THE LAST MINUTE.

Difficulty: Easy

Serves: 6



INGREDIENTS

1 qty of Crispy Fried Duck (see recipe 'Crispy Fried Duck in Master Stock') or try our Pre-Cooked Chinese 1/2 Duck

Salad ingredients:

1 cup bean shoots
1 carrot, peeled and shredded
1/2 daikon, peeled and julienned, placed in water
1 stem spring onion, trimmed and sliced on the angle
1/2 cup coriander leaves, washed and patted dry
1 bitter melon, washed cut in half and red seeds removed, sliced finely

Dressing:

1/2 cup coconut vinegar
2 tsp palm sugar
2 red bullet chillies, seeds removed and chopped
1 tsp coriander seeds
Juice and zest of 1 lime
1 tsp fish sauce
1 clove garlic, crushed
1 red onion, sliced finely

Garnish:

1/2 cup of crushed nuts
1/2 cup fried shallots

Banana leaves and limes to serve

METHOD

1. Place all ingredients for the dressing into a saucepan, bring to the boil, simmer until reduced by half, allow to cool.
2. Mix all the salad ingredients together in a large bowl.
3. Shred the crispy duck and add to the salad.
4. Pour dressing over and combine well.
5. Cut some banana leaves to size and pile the salad high in the middle of the plate.
6. Garnish with crushed nuts and fried shallots and serve with a wedge of lime.