



SMOKED DUCK RICE PAPER ROLLS

Difficulty: Easy

Serves: 5

Prep: 15 minutes



INGREDIENTS

2 Luv-a-Duck Smoked Duck Breasts sliced lengthwise

Rice Paper Roll

5 large round rice paper sheets
1/2 baby cucumber, cut into batons

25g vermicelli noodles, soaked, cut with scissors

¼ iceberg lettuce, shredded

3 sprigs mint leaves

3 sprigs coriander leaves

1/4 bunch garlic chives

Dipping Sauce

125ml Hoisin sauce

100ml milk

1/2 tbsp rice wine vinegar

Peanuts, crushed for garnish

1 birds eye chilli, sliced into rounds

METHOD

Rice Paper Roll

1. Heat Luv-a-Duck Smoked Duck Breasts.
2. Fill medium bowl with room temperature water and add rice paper for 2 mins.
3. Place rice paper on a chopping board and layer ingredients at the end towards you.
4. Roll and encase ingredients, fold sides in, then continue to roll until sealed.

Dipping Sauce

5. In a pot add Hoisin and milk. Bring up to a warm heat. Add vinegar and mix together well.