



# SOURED DUCK SOUP

**Difficulty:** Easy

**Serves:** 4

**Prep:** 15 mins

**Cooking:** 1 hr 15 mins



## INGREDIENTS

- 1 whole duck, chopped into smaller bite sized pieces
- 50ml peanut oil
- 20g ginger, sliced
- 20g galangal, sliced
- 30g garlic, peeled and kept whole
- 3 litres of boiling water
- 1kg preserved mustard greens, soaked in warm water for 30 minutes and drained
- 200g tomatoes, quartered
- 8 pieces tamarind skin, rehydrated
- 6 whole dried chillies, rehydrated
- Juice of 1 whole lemon
- Salt and pepper to taste

## METHOD

1. Place a large heavy based pot over medium heat. Add in the oil, garlic, galangal and ginger and fry until fragrant. Add in the duck and fry in the oil for 5-7 minutes.
2. Add in the hot boiling water to the pot and bring it up to a boil. Add in the mustard greens, tomatoes, tamarind and chillies and simmer for a further hour.
3. If you like it more sour, just add in more lemon juice.

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