



# SPICY DUCK NECKS

**Difficulty:** Easy

**Serves:** 6

**Prep:** 10 mins

**Cooking:** 1 hour 10 mins



## INGREDIENTS

1kg Luv a Duck Duck Necks  
¼ cup + 2 Tbsp soy sauce  
2 tbsp dark soy sauce  
3 tbsp. brown sugar  
¼ cup Chinese cooking wine  
2 cloves garlic, crushed  
2 bay leaf  
3 star anise  
2 cinnamon sticks  
2 tbsp sesame oil  
1 tsp chilli flakes  
2 tsp sesame seeds

## METHOD

1. Blanch duck necks in boiling water for 5 mins, then drain.
2. In a large pot add the ¼ cup soy, cooking wine, garlic, bay leaf, star anise, cinnamon stick, and 1L water. Add the duck necks to the pot and bring to a boil and then cover and reduce to a simmer for 60 min. Drain and cool for 2hrs in the fridge.
3. Use a sharp knife to chop the duck necks in half to create bite sized pieces.
4. Heat the sesame oil in large wok on high heat. Add in the remaining soy sauce, chilli flakes and sesame seeds. Toss the duck necks in the wok stirring to coat for 2mins or until they start to brown.
5. Serve immediately.