

DUCK PANCAKES WITH HOISIN SAUCE

Serves 4

2 Medium duck breasts

½ Teaspoon of Chinese five-spice powder

2 Tablespoons sesame oil

100ml Hoisin sauce

Freshly ground black pepper

1 Bunch of spring onions, cut into matchsticks

½ Cucumber, halved, seeds removed and cut into matchsticks

8 to 10 Ready-made pancakes, warmed (easy pancake recipe below)



METHOD

1. Season Duck breast with Chinese five-spice powder and pepper.
2. Heat the sesame oil in a frying pan or wok, and add the duck breast, skin side down and sear over medium heat for 3 minutes per side. Set aside to rest while preparing the spring onion and cucumber.
3. Cut the duckbreast diagonally into thin slices and return to pan. Add the hoisin sauce and toss over medium heat for about 1 minute, until the duck is thickly coated with the sauce.
4. Move the duck to a warmed plate. **
5. Place duck, spring onions and cucumber on warm pancake and fold.
6. Fold all the pancakes and serve.

****TIP:** Guests can also prepare their own pancakes. After moving the duck to a warmed plate, arrange the spring onions and cucumber in a bowl and serve.

PANCAKES

(makes 12 small pancakes)

140g Flour, plus a little extra for dusting

125ml Very hot water

1 Tablespoon sesame oil



METHOD

1. Sieve flour into a mixing bowl and gradually add the hot water, mixing all the while until the water is fully incorporated.
2. Turn the dough onto a lightly floured board and knead until it becomes silky smooth (5-10minutes).
3. Once it is smooth, cover with a damp tea-towel and let it rest for 30 minutes.
4. Knead dough for another 5 minutes and roll into a sausage. Cut as many pieces as you want pancakes and shape into little balls.
5. Dip each ball lightly into sesame oil and roll out into a circle.
6. Heat a little sesame oil in a suitable pan over a low heat. Put the pancake into pan and cook on one side until it has slightly dried underneath. Turn and repeat on the other side.
7. Keep the pancakes warm until ready to eat.