

# DUCK PIE Serves 4

- 1 Whole Ducko duck
- 3 Teaspoons Chinese five-spice (Used to flavour the whole duck)
- 2 Tablespoons of dried apple, diced
- 2 Tablespoons of dried apricot, diced
- ½ Cup of diced onions
- 1 Tablespoon rendered duck fat
- 2 Large potatoes
- ½ Teaspoon of dried Thyme
- 1 Cup pitted cherries
- 2 Tablespoons soya sauce
- Salt and pepper to taste
- 1 Roll puff pastry
- 1 Egg



## METHOD

### PREPARATION AND ROASTING OF WHOLE DUCK

1. Remove from packing, rub dry with kitchen towel and season to taste with Chinese five-spice.
2. Prick skin with skewer on fatty areas (legs and breast) and place breast side up on a roasting rack in a preheated oven at 180°C.
3. Roast for 80 minutes, increase temperature to 200°C for a further 10 minutes. Remove from oven and rest for 10 minutes before carving.

### PREPARATION AND COOKING OF STUFFING

1. Soak the dried diced apple and apricots in water for 10 minutes and strain – set aside for later use.
2. Peel and finely grate the potatoes and set aside.
3. Sauté diced onions in rendered duck fat with salt and pepper.
4. Turn down pan heat.
5. Add potato and 50ml water to the onions - simmer until all the water has evaporated.
6. Decant in a mixing bowl, add the pitted cherries, 2 cups of pulled Chinese five-spiced duck meat, thyme and soya sauce – mix well.

### FILLING AND FORMING OF THE PIE

1. Preheat the oven to 190°C.
2. Neatly flatten the pastry sheet and decant stuffing in middle.
3. Fold the sides of pastry over each other on all four sides to secure stuffing, shaping the pie to the size of your oven dish.
4. Flip over and place in the oven dish.
5. Glaze the top of the pastry with beaten egg.
6. Cook for 60 minutes.
7. Remove from the oven and rest the pie for 10 minutes before serving.

**TIP:** The left over pulled duck meat is perfect for use in salads and sandwiches!