

SZECHUAN DUCK BREAST WITH PLUM SAUCE



Serves
4



Prep Time 15 minutes (Plus 30 minutes refrigeration)



Cook Time 20-25 minutes



Easy As



INGREDIENTS

- 460 g pack duck breast fillets, skin on
- 2 tsp **Gregg's Sichuan Peppercorns**
- ½ tsp salt
- 1 clove garlic, crushed
- 1 tsp ginger, finely grated
- ½ cup freshly squeezed orange juice

METHOD

1. Crush the **Gregg's Sichuan Peppercorns** with the salt to release the aroma. Pat the duck breast dry with paper towels. Cut double breast in half if necessary to make 2 singles. Score the skin with a sharp knife, being careful not to cut too far into the meat. Rub the skin with the crushed Sichuan pepper and salt. Refrigerate for 30 minutes*.

- ½ cup **Wattie's Creations Asian Plum Sauce**
- 1 tsp cornflour

2. Place the duck breasts skin side down in a cold frying pan and slowly heat the pan, to allow the skin to crisp without burning. This will take about 10 - 15 minutes.
3. Turn the duck breast over and continue cooking for a further for approximately 5 minutes, until the duck breasts are cooked but still pink inside.** Remove from the pan and keep warm, allowing the duck to rest.
4. While the duck is resting prepare the sauce. Drain off any excess duck fat in the pan. Add the garlic and ginger and over a low heat allow it to sizzle, ensuring it doesn't burn. Add orange juice and **Wattie's Creations Asian Plum Sauce**. Stir and heat. Mix a little cold water with the cornflour and add to the sauce. Stir while bringing it to the boil to allow it to thicken.

To serve slice the duck breast:

Pour over sauce. Serve with rice and steamed broccolini and snow peas or your favourite Asian greens.

TIPS

- Make sure the skin is dry - the duck breasts can be left in the fridge overnight before cooking if wished. The drier the skin, the crispier it will be.
- The duck when cooked should still be a little pink inside. Overcooking will result in the duck meat becoming tough.