



DRISCOLL
CUISINE & COCKTAIL
CONCEPTS

CRISPY DUCK AND RICE NOODLES

Ingredients

3 5-oz duck breasts
2 garlic cloves
1 ½ teaspoon chili paste
1 tablespoon honey
3 tablespoons soy sauce
½ teaspoons Chinese Five Spice seasoning
10 oz rice noodles
1 teaspoon vegetable oil
1 teaspoon sesame oil
2 scallions, sliced
¾ cup snow peas
2 tablespoons tamarind juice
Black sesame seeds for garnish

Marinate Duck: Prick duck breast skin all over and place in a deep dish. Mix together the garlic, chili paste, honey, soy sauce and five spice seasoning and pour over duck and turn to coat evenly. Place duck in fridge for 1 hour.

Prepare Noodles: Soak rice noodles in hot water for 15 minutes. Drain well.

Cook Duck: Drain duck breast and reserve ¼ cup of marinade. Broil duck in the oven under high heat for 10 minutes, turning occasionally until duck is golden brown. Remove duck from oven and slice thinly.

Sauté Vegetables, Duck, and Noodles: Heat the vegetable oil and sesame oil in a sauté pan, toss in scallions and snow peas, and stir for two minutes. Stir in reserved marinade and tamarind juice and bring to a boil. Add sliced duck and rice noodles and toss to evenly coat.

Serve: Remove from heat and garnish with black sesame seeds.

Serves 4