

Hoi Sin Duck Breast

Ingredients (serves 2)

- 2 Duck Breasts
- 4-6 Chinese Leaves
- ¼ tsp Salt
- ½ jar Yau's Hoi Sin Sauce
- 1 tbsp Vegetable Oil
- ½ Spring onion (for garnish)



Preparation

1. Score duck breast diagonally across skin.
2. Marinate duck with 2 tbsp Yau's Hoi Sin Sauce and salt for at least 30 mins (best overnight in fridge).
3. Blanch Chinese leaves for 2 mins.

Cooking

1. Heat a pan on a low / medium heat with oil.
2. Slowly pan fry the duck breasts on both sides until just cooked and leave to rest.
3. Slice duck breast at an angle into roughly 5mm slices and arrange on the cucumber and carrot bed.
4. Drizzle a little more sauce over and set the rest aside for dipping.
5. Sprinkle with finely sliced spring onion.