



## FRAGRANT RED COOKED DUCK LEGS

(Ready To Heat & Serve)

We Have Very Slowly Braised Plump Duck Marylands In The Classic Chinese Red-Cooking Tradition, With The Addition Of Fragrant Seeds And Aromatic Spices. The Braising Base Of Soy, Rice Wine And Duck Stock Ensures A Velvety Fall-Off-The-Bone Result.

### Ingredients

N/A

### Method

To Serve:

Place legs and cooking juices in a pan and simmer gently until warmed through.

For a crisp finish place skin-side up under a medium - hot grill.

The cooking juices may be skimmed and reduced lightly and used as a sauce for your duck.

### Suggested Accompaniments:

- Gingered pumpkin and parsnip mash.
- Udon or rice noodles tossed with grilled eggplant, pea-shoots and black sesame seeds.
- A stirfry of assorted mushrooms such as Shitake, Straw, Enoki and Clouds Ears.
- Steamed Chinese broccoli and dried mushrooms tossed with oyster sauce and sesame oil.