

# CRISPY PEKING DUCK PANCAKES WITH HOISIN SAUCE



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A duck

A chunk of ginger

Chinese Five Spice

Salt

To serve

Spring Onion, shredded

Cucumber, shredded

A big pot of Hoisin Sauce

Small wafer pancakes (get them from your local interesting food store)

Method

So you get your duck and rub salt all over it, inside and out. Then you grate some fresh ginger and rub that into the skin and pop the rest of the lump inside the cavity.

Then you rub lots and lots of Chinese 5 Spice all over the bird and put it in the oven on a rack so the fat drips into

the oven tray. (Ducks are very fatty). This helps it get a crispy skin all over. Quack. Looking at this picture I think I threw some Soy Sauce on too although I don't remember.

Bird ready for roasting...

Now you just let that bad bird roast away for a couple of hours. Pour a bit of the rendered fat over it every now and then to help the crisping process and turn occasionally too if you like.

By the end Daffy should look a bit like this:

Get your condiments and sides together on a plate. Pull some duck off the carcass using a fork so it shreds up as you go.

Now the best bit – putting your pancakes together. Get a pancake. Spread a big dollop of Hoisin Sauce over it. Place some cucumber and spring onion on the pancake and then top with a generous helping of shredded crispy duck:

Source: Happinessstanlives

Photo: Angelica Day (member)