

# CHINESE BBQ DUCK WITH HOISIN SAUCE

Serves 4

## INGREDIENTS

### DUCK

- 4 duck breasts, skin on, patted dry
- 2 tsp olive oil

### MARINADE

- 1/4 cup Shaoxing rice wine
- 2 tbs soy sauce
- 2 tsp sesame oil
- 1 tsp grated ginger

### SALT MIX

- 2 tbs Szechuan pepper
- 5 tsp salt

### SMOKING MIXTURE

- 1/3 cup oolong tea
- 1/4 cup brown sugar
- 2 star anise
- 1 stick cinnamon
- 3 strips orange zest

### TO SERVE

- 1 small jar hoisin sauce
- Cucumber cut into batons
- White part of spring onions cut into matchsticks

## METHOD

Combine the duck pieces and marinade in a medium snaplock bag and refrigerate for a minimum of 2 hours or overnight. Pat the duck dry and rub the skin with the salt mix.

Heat the olive oil in a large non-stick frying pan over low-medium heat. Add the duck breasts, skin-side down, and cook for 3-4 minutes or until the skin is dark golden but the flesh not cooked.

Stir the smoking mixture ingredients in a small bowl and tip into the base of a wok lined with a double layer of foil large enough to leave an overhang of about 4cm. Place the duck on a wire rack that sits about 4cm above the smoking mixture. Heat the wok over high heat, then watch closely for the first wisp of smoke. Immediately cover the wok with the lid, then seal the edge with the excess foil. Reduce the heat to medium and smoke the duck for 10 minutes. Transfer to a plate, cover loosely with foil and leave to rest for 5 minutes. Cut into thin slices on the diagonal. Serve with hoisin sauce, cucumber and spring onions.

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