

Hoisin Duck & Pancakes

Tender duck wrapped in soft pancakes, enhanced by the rich, sweet-savoury depth of hoisin sauce, with a hint of warming spice and a touch of freshness from crisp cucumber and spring onions.

INGREDIENTS

For the Duck:

- 2 duck breasts (skin-on)
- Salt and black pepper to taste
- 1 tsp Chinese five-spice powder

For the Hoisin Sauce:

- 3 tbsp hoisin sauce
- 1 tbsp soy sauce
- 1 tbsp honey
- 1 tsp sesame oil
- 1 tsp rice vinegar
- 1 garlic clove (minced)
- ½ tsp ginger (grated)

For Serving:

- 6 pancakes or thin tortillas
- ½ cucumber (julienned)
- 2 spring onions (thinly sliced)
- Extra hoisin sauce for drizzling



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INSTRUCTIONS

Prepare the Duck:

1. Pat the duck breasts dry with paper towels.
2. Score the skin in a crisscross pattern, being careful not to cut into the meat.
3. Season both sides with salt, pepper, and Chinese five-spice powder.

Cook the Duck:

1. Place the duck skin-side down in a cold frying pan (no oil needed).
2. Turn the heat to medium and let the fat render out slowly. Cook for about 6-8 minutes until the skin is crispy and golden.
3. Flip the duck and cook for another 3-4 minutes for medium-rare or 6 minutes for well-done.
Remove from the pan, cover with foil, and let it rest for 5 minutes before slicing.

Make the Hoisin Sauce:

1. In a small bowl, mix hoisin sauce, soy sauce, honey, sesame oil, rice vinegar, garlic, and ginger.
2. Heat the sauce in a small saucepan over low heat for 2-3 minutes until warmed through.

Assemble the Dish:

1. Warm the Chinese pancakes or tortillas in a dry pan for 10 seconds on each side.
2. Thinly slice the duck breast.
3. Spread a little hoisin sauce on each pancake, add cucumber and spring onions, then top with duck slices.
4. Drizzle with extra hoisin sauce and roll up.

Serve and Enjoy:

1. Warm the Chinese pancakes or tortillas in a dry pan for 10 seconds on each side.
2. Thinly slice the duck breast.
3. Spread a little hoisin sauce on each pancake, add cucumber and spring onions, then top with duck slices.
4. Drizzle with extra hoisin sauce and roll up.