

# Recipes and Tips



## Crispy duck

**Prep time:** 20 minutes **plus overnight salting or at least several hours**

**Cooking time:** 1 ½ to 2 hours

Serves 4

**4 duck legs**

**1 tsp five-spice powder**

**1 tsp Sichuan peppercorns, crushed**

**1 tsp salt**

**A drizzle of honey**

**200ml chicken stock**

To serve

**Chinese pancake (or in a pinch small tortillas)**

**Cucumber sticks**

**Spring onions, sliced**

**Hoisin sauce**

To salt the duck, prick the skin of the legs all over with the tip of a sharp knife or fork. Mix together the salt, 5-spice and crushed peppercorns. Rub the dry mix all over the duck legs and allow them to sit in the fridge overnight or for a few hours before cooking.

Preheat the oven 200C/400F/gas mark 6. Pat the duck legs dry with some kitchen roll. Place them skin-side down in a frying pan in which they will all fit comfortably. Place the pan over a high heat. After about 5 minutes the skin will start to crisp and brown. Make sure that the legs are well browned before turning them over to cook the other side.

Transfer the legs to an ovenproof dish. (Any reserved duck fat can be used for potatoes at a later date). Drizzle the skin with a little honey and add the chicken stock to the dish. Put in the hot oven for about 20 minutes before dropping the temperature down to 140C/275F/gas mark 1 for another hour or until the meat falls away from the bone of the duck leg.

When the duck is ready, allow the duck leg to cool slightly before shredding the meat from the bone with two forks.

Serve the shredded duck with the pancakes, cucumber sticks, spring onions and hoisin sauce.