

# *Chef's table...*

## **Crispy Fried Duck with Oriental Coleslaw**

Welcome in the Chinese New Year by cooking up this delicious Asian dish courtesy of chef Will Greenstock from The Horse & Groom in Bourton-on-the-Hill. It's quick, easy and, best of all, won't blow the budget!

### **Ingredients**

#### **For the Duck**

6 duck legs  
water to cover  
2 star anise  
1 head of garlic, roughly chopped  
40g ginger, roughly chopped  
20g coriander, stalks only, washed (keep the leaves for the salad)  
1 tsp Chinese five-spice powder

Cover the duck with the water, add the herbs and spices and simmer gently for 45 minutes. Remove the duck from the stock and set it aside to cool. Remove the cooled duck meat from the bone and shred into 2cm pieces. Although the stock isn't required for this recipe, it can be kept to be used as a base for an Asian soup.

#### **For the Coleslaw**

1 tblsp soy sauce  
½ tblsp honey  
½ tblsp finely chopped fresh ginger  
1 clove garlic, finely chopped  
1 tblsp white wine vinegar  
1½ tblsp toasted sesame oil  
1 tblsp olive oil  
1/2 small red cabbage, finely sliced  
6 spring onions, trimmed & sliced  
2 carrots, peeled & roughly grated  
1/2 lime  
a handful of fresh coriander leaves

### **Method**

Whisk together the soy sauce, honey, ginger, garlic, white wine vinegar, sesame oil and olive oil. Set aside.

Put the sliced cabbage in a large mixing bowl with the spring onions & grated carrot. Toss in the dressing and chill until needed, then squeeze over the lime juice and remix.

When ready to serve, heat a little oil in a frying pan and fry the shredded duck until crisp (2-3 minutes). Drain on kitchen paper.

Divide the coleslaw between six plates, then scatter the crispy duck over the top and garnish with a few leaves of coriander.

**And to drink...**

A refreshing white wine, such as Botalcura Chardonnay Viognier, would work wonders with this zingy Asian-influenced dish. This is an extremely impressive blend, with the Chardonnay providing the body and the Viognier adding the aromatics with gentle toasty oak notes rounding it all off.