

Deep-Fried Crispy Duck Recipe

Ingredients: Serves 4

1 Duck
1 piece young ginger (peeled)
2 sticks scallions
50 g black peppercorns
1 tablespoon salt

Condiment:

1½ tablespoons salt
1 tablespoon Chinese five spice powder
2 tablespoons Shao Xing wine (Chinese cooking wine)

Method:

Clean duck, remove head and leg. Drip dry and brush condiment and rub black peppercorns on the outside. Stuff scallions, ginger and the 1 tablespoon salt inside the duck cavity. Store in the refrigerator overnight. Bring duck to room temperature and steam for 2 hours until soft. Brush off any remaining black peppercorns and allow duck to cool before deep frying in very hot oil. Deep fry until golden brown, remove and drip dry. Cut into pieces and serve.

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