

# Five Spices Braised Duck Recipe

(Malaysian Recipe)

**Ingredients:** Serves 6

1.5kg whole duck, washed and drained  
1 tablespoon five-spice powder  
1 tablespoon salt  
4 slices ginger  
4 stalks scallion (use white part only)

**Sauce ingredients:**

5 cloves garlic, crushed  
8 shallots, crushed  
2 cinnamon sticks  
2 star anise  
80g galangal, sliced  
3 tablespoons oyster sauce  
3 tablespoons sugar  
2 tablespoons thick sweet soy sauce  
salt and pepper to taste  
coriander leaves for garnish

**Method:**

Rub duck with salt and five-spice powder and leave to dry (3-4 hours). Deep-fry duck until lightly brown in color. Remove and drain. Put sliced ginger and scallions into the cavity of the duck. Heat 3 tablespoons oil and put in sugar and galangal slices. When sugar turns dark golden in color, turn off fire. Add in thick soy sauce and mix well. Coat duck with caramel sauce. Then add in water, oyster sauce, garlic, shallots, cinnamon, star anise and bring to a boil. Put in entire duck (water should cover  $\frac{3}{4}$  of the duck). Cover and simmer over medium fire for 45-60 minutes or until duck is tender. Remove duck. Continue to cook the sauce until slightly thickened. Season with salt and pepper to taste. Serve duck with some sauce and garnish with coriander leaves.

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