

## Roast Duck in Banana Leaf Recipe

### Ingredients:

1 whole duck (2 kg)  
18 shallots, peeled, cut in half and sliced  
6 cloves garlic, peeled, halved and sliced  
3 stalks lemon grass, finely sliced  
5 Kaffir lime leaves, finely sliced  
6 candlenuts, chopped  
5 cm ginger, peeled and chopped  
8 cm fresh turmeric, peeled and chopped  
1 teaspoon black peppercorns, crushed  
5 bird's eye chili, sliced  
1 teaspoon coriander seeds, crushed  
2 teaspoons dried shrimp paste, roasted and coarsely chopped  
1½ tablespoons salt  
3 tablespoons oil  
Banana leaves  
Greaseproof paper or aluminum foil for wrapping

### Method:

Wipe duck dry and set aside. Combine all ingredients except banana leaf in bowl and mix well. Rub the duck outside with this mixture and fill the centre of the duck with the remainder. Close the openings of the duck with satay skewer. Wrap in several layers of banana leaves, greaseproof paper or foil and steam for 50 minutes. Transfer duck to a moderate oven and bake at 180°C for 30 minutes. Remove banana leaves, cut duck meat up in small pieces and serve with stuffing. When cooked, the meat should be so tender that it falls off the bones.

### Note:

The flavor of the duck will be even better if the final roasting is done on a slow charcoal fire. Be sure to turn the duck several times if cooking over charcoal.