

## Tea-Smoked Duck Recipe

**Ingredients:** Serves 4-8

One 2.7kg duck  
Vegetable oil, for deep-frying

**Marinade:**

5 tablespoons salt  
2 scallions, white and green parts, trimmed  
Two ¼-inch-thick slices peeled fresh ginger  
3 Sichuan peppercorns  
One 3-inch cinnamon stick  
2 whole star anise

**For smoking the duck:**

Vegetable oil  
Aluminum foil, for lining the wok  
¼ cup sugar  
¼ cup oolong tea leaves  
¼ cup long-grain rice  
1 tablespoon Sichuan peppercorns  
One 3-inch cinnamon stick  
2 whole star anise

**Dipping sauce:**

½ cup hoisin sauce  
1½ teaspoons rice wine or dry sherry  
1½ teaspoons distilled white vinegar  
½ teaspoon dark sesame oil

**For serving the duck:**

1 cucumber, peeled and cut into very thin strips about 1½ inches long  
4 scallions, white and green parts,  
cut into very thin strips about 1½ inches long  
20 small Chinese pancakes

**Method:**

To marinate the duck: At least 1 day before serving the duck, cut off and discard the excess fat. Cut off and discard the neck and the tips of the wings. Discard the gizzards. Bring 800ml of water to a boil in a saucepan. Add the salt, scallions, ginger, peppercorns, cinnamon stick and star anise and return to a boil. Pour the marinade into a non-reactive container that is large enough to hold the duck, and let it cool to room temperature. Add the duck to the marinade, cover and refrigerate for 24 hours, turning the duck after 12 hours. (The duck can also be marinated in a jumbo self-sealing plastic bag set in a large bowl). Drain the duck from the marinade and place it on a wire rack on a rimmed baking sheet. Position a large electric fan 18 inches from the rack and train the fan on the duck. (If using a smaller fan, position it 12 inches from the rack). Let the duck stand in front of the fan until the skin is dry, about 2 hours. Next, smoke the duck: Using a paper towel, lightly oil the inside of a wok with vegetable oil. Line the interior of the wok with aluminum foil and lightly oil the foil. Mix the sugar, tea leaves, rice, peppercorns, cinnamon stick and star anise in the wok. Place a round rack over the mixture. Arrange the duck on the rack, breast side up. Set the wok over high heat and cover it. When smoke emerges, after about 1 minute, lower the heat to medium-high and continue smoking for 20 minutes. You should see a wisp of smoke emerging from the wok during this time, so adjust the heat as needed to keep the smoke visible. When done, the duck should be a burnished dark gold or light brown, not pale nor

golden brown. While the duck is smoking, fill the bottom half of an Asian-style steamer with about 4 inches of water and bring it to a boil over high heat. You will need a heatproof bowl that will hold the duck and fit in the upper part of the steamer. Transfer the duck to the bowl, place it in the upper part of the steamer, cover and steam for 45 minutes to an hour. Transfer the duck to a colander to drain. (The duck can be prepared to this point, cooled, covered and refrigerated for up to 1 day. Remove it from the refrigerator 1 hour before deep-frying. Otherwise, if the duck is ice-cold, it will make the oil bubble furiously). Heat a large wok over high heat. Add enough oil to come about 1½ inches up the sides of the wok, and heat it to 180°C. Gently lower the duck into the wok. Using a metal scoop, bathe the top of the duck with oil as it fries. Fry until it is golden brown on one side, about 5 minutes. Transfer the duck to a colander to drain. To make the dipping sauce, mix the hoisin sauce, rice wine, vinegar and sesame oil in a small bowl. Stir well and set aside. Place the cucumber and scallions strips on a serving platter. Reheat the water in the steamer (or, if making it the next day, refill a clean steamer) and bring to a boil. Place the pancakes on a plate that will fit in the top of the steamer, and steam, covered, until they are hot, about 2 minutes. (The pancakes can also be heated, separated with paper towels, in a microwave oven on high power for about 30 seconds). Place the duck on a cutting board. Using a cleaver or heavy knife, cut off the legs and wings and transfer them to the serving platter. Cut the duck in half lengthwise, and cut each half into 8 pieces. Remove the meat from the bone. Serve immediately. To eat, put a teaspoon of the dipping sauce on a pancake, then a piece of boneless duck and some cucumber and scallions; then roll up the pancake.

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