

**Miele**

# Steamed spice duck, coconut watercress salad

By Christine Manfield

**30 minutes**

Prep time

**1 hour 30 minutes**

Cooking time

**4 Servings**

Serves



## INGREDIENTS

### Spice paste

2 red shallots, peeled and halved  
3 garlic cloves  
2 teaspoons minced fresh ginger  
1 teaspoon minced fresh galangal  
1 teaspoon minced fresh turmeric  
½ lemongrass stalk, chopped  
3 small red chillies  
2 candlenuts  
2 teaspoons shrimp paste (Belacan), dry roasted  
1 teaspoon coriander seeds, roasted and ground  
1 teaspoon cumin seeds, roasted and ground  
1/8 teaspoon ground cloves  
¼ teaspoon ground cinnamon  
¼ teaspoon ground cardamom  
1/8 teaspoon freshly grated nutmeg  
1 teaspoon ground turmeric  
½ teaspoon freshly ground black pepper  
35ml tamarind water  
10ml lime juice  
35ml vegetable oil  
1 x no.18 organic duck, cleaned  
2 fresh banana leaves, hard spine removed  
100g watercress sprigs (no thick stems)  
50g bean sprouts  
12 slices young ginger, finely shredded  
2 tablespoons Thai basil leaves, chopped  
2 small red chillies, finely sliced  
3 red shallots, finely sliced

### Coconut chilli sauce

100ml coconut cream  
20g palm sugar  
20ml fish sauce  
2 teaspoons Christine Manfield Chilli Jam  
20ml lime juice, strained

## **METHOD**

### **Spice paste**

1. Blend all ingredients together in a food processor until it forms a smooth paste.

### **Duck**

1. Pat the duck dry with paper towel. Spread the spice paste over the skin and internal cavity of the duck so it is liberally coated. Wrap the duck in the banana leaves.
2. Place the wrapped duck into the solid stainless steel tray and cover loosely with foil. Steam at 100°C for 90 minutes or until the duck is cooked through.

### **Coconut chilli sauce**

1. In a small saucepan combine coconut cream, palm sugar, fish sauce and chilli jam. Stir over medium heat until sugar dissolves and mixture comes to boiling point. Remove from heat, stir in the lime juice. Keep warm.

### **To assemble**

1. Remove the duck from the oven and discard the banana leaves.
2. When the duck is cool enough to handle (about 10 minutes). Remove the breast and leg meat from the bones and shred the meat with your fingers.
3. In a bowl combine the shredded duck with the watercress, bean sprouts, shredded ginger and basil, sliced chilli and shallots. Add sufficient of the warm Coconut Chilli Sauce to lightly coat the salad ingredients and toss to combine.
4. Arrange on plates to serve.

### **Hints and tips**

- Candlenuts must always be blanched or cooked before using.