

## SMOKED DUCK PANCAKES

Serves 4 – A twist on the takeaway classic



### Ingredients

- 400ml milk
- 125g buckwheat flour
- 40g gram flour
- 1 tbsp cornflour
- Pinch of *Halen Môn Sea Salt*
- 400g *Smoked Duck Breasts* – sliced thinly
- ½ tsp Chinese five-spice powder
- 2 tbsp light sesame oil
- ½ tsp freshly ground black pepper
- 1 bunch of spring onions – finely sliced
- ½ cucumber – sliced into thin batons
- Hoisin sauce* – to serve

Whisk together the milk, flours, **salt** and 65ml/2¼fl oz water in a large bowl.  
Leave the mixture to rest for at least 1 hour.

Heat a 20-25cm/8-10in non-stick frying pan over a medium heat until hot. Brush lightly with oil and pour in a little of the batter, swirling it around so that it forms a thin layer on the bottom of the pan. If the batter isn't thin enough you can add a little more liquid to the mixture.

When the top of the pancake is dry (about 1 minute) flip the pancake and cook the other side for a further minute, the pancakes should colour just slightly. Repeat with the remaining batter. You can keep the cooked pancakes warm by wrapping in foil and placing in a low temperature oven.

Toss the **duck** slices in the five-spice and **pepper**. Gently heat the sesame oil in a frying pan or a wok and add the **duck**. Stir-fry for a couple of minutes until heated through.