



## SMOKED DUCK NOODLES RECIPE

*Serves 4*

A great way for one smoked duck breast to serve four hungry people! Tasty, light and warming to banish the freezing temperatures. Adjust the chilli according to your taste.

- rapeseed oil
- 200 ml stock – meat or vegetable stock simmered with star anise, ½

*tsp Chinese Five Spice, black pepper, sliced ginger, coriander stalks & lime zest*

- 2 tbsp Sorai Sauce – [Tribal Paste/Onion Balsamic/Ginger Garlic](#) or [Tomarind](#)
- 1 tsp Chinese Five Spice
- Zest and juice of 1 lime
- small onion - sliced
- half head of broccoli – florets
- 2 carrots - julienned
- 1 red pepper – julienned
- 4 mushrooms - sliced
- 3 nests of egg noodles – cooked
- 1 [smoked duck breast](#) - thinly sliced
- small bunch of coriander – chopped leaves
- dark soy sauce

Heat the rapeseed oil in a wok over a medium heat and add the Sorai Sauce, Chinese Five Spice & lime zest to infuse the seasonings into the oil.

Stir fry the onion, broccoli, carrots, peppers and mushrooms until al dente.

Add the sliced [smoked duck breast](#) and fry until hot.

Add in the cooked egg noodles and combine.

Garnish with the coriander leaves and finish with dark soy sauce, lime juice, salt & pepper to taste. Then finally pour over the hot stock and serve on warmed plates.