

# SMOKED DUCK NOODLES WITH PLUM SAUCE

Serves 2

## Ingredients

### 2 [Smoked Duck Breasts](#)

300g egg noodles

250g Pack of pak choi

1 tbsp Sesame oil

1 tbsp Soy sauce

1 Lime, juiced

1 Red chilli, seeded and diced

2.5cm Piece of ginger, peeled and finely sliced

1 Spring onion, sliced

### For the Sauce -

3 Plums, quartered and stoned

25g Sugar

50ml water

1 Star anise



For the sauce - combine the plums, sugar, star anise and water in a pan, stirring until the sugar has dissolved. Increase the heat to high and leave to bubble until thickened.

Using a sharp knife, score the skin of the [Smoked Duck Breasts](#) and season. In a frying pan, cook the [Smoked Duck](#) skin down over a medium heat for 5 minutes. Turn the breasts over and transfer the pan to the oven. Continue cooking for 10 minutes, remove from the oven and leave to rest before thickly slicing.

Meanwhile, heat the sesame oil in a wok. Add the chilli and ginger, cook for 1 minute, add the noodles, soy and lime juice. Stir-fry for 1 minute, then add the pak choi. Cook until wilted.

Top the noodles with the sliced [Smoked Duck Breasts](#), spoon over the plum sauce and scatter with spring onions.

Enjoy!