

SMOKED DUCK & NOODLE SOUP

Serves 4

Ingredients

2 x 170g [Smoked Duck Breast](#), sliced thinly
200g noodles, cooked
2l chicken stock
125g shitake mushrooms, sliced (optional)
2 large heads bok choy
4 spring onions, sliced diagonally
3 garlic cloves, crushed
2.5cm piece of ginger, peeled and sliced thinly
2 red chillies, de-seeded and sliced thinly
2 tbsp soy sauce
1 tbsp of rice wine or dry sherry
1 tbsp groundnut oil
1 star anise



Heat the oil in a deep saucepan and add the garlic, ginger and chilli. Heat this on a gentle heat for a minute.

Add the mushrooms and stir-fry for 2 minutes before adding the wine and soy sauce.

Next pour over the stock, add the star anise and bring to the boil. Let it simmer like this for a few minutes.

Then add the green of your choice and leave to cook for 2 minutes.

Finally, add the noodles, spring onions and [Smoked Duck](#) slices.

This would also be delicious with slices of [Smoked Chicken](#).