

SMOKED DUCK NOODLES

Serves 4

Ingredients

1 [Smoked Duck Breast](#), thinly sliced

[Cotswold Gold Rapeseed Oil](#)

200ml stock, meat or vegetable stock simmered with star anise, ½ tsp Chinese Five Spice, black pepper, sliced ginger, coriander stalks & lime zest

1 tsp Sorai Sauce - Tribal Paste/Onion

Balsamic/Ginger Garlic or Tomarind

1 tsp Chinese Five Spice

1 lime, zested and juiced

small onion, sliced

half head of broccoli, florets

2 carrots, julienned

1 red pepper, julienned

4 mushrooms, sliced

3 nests of egg noodles, cooked

Small bunch of coriander, chopped

Dark Soy Sauce

[Halen Môn Sea Salt](#) and black pepper



Heat the [Cotswold Gold Rapeseed Oil](#) in a wok over medium heat and add the grated garlic, ginger, Chinese Five Spice, Sorai Sauce and 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 stir fry until hot.

Add in the cooked egg noodles and combine.

Garnish with the coriander leaves and finish with dark soy sauce, lime juice, [Halen Môn Sea Salt](#) and black pepper to taste.

Then finally pour over the hot stock and serve on warmed plates.

Serve and enjoy!