Szechuan style duck with shiitake and noodles



Ingredients

4

- 4 duck thighs, confits (ready-made)
- Schezuan pepper
- 0.5 dl hoisin sauce
- 250 g chestnut mushrooms
- 2 packets udon noodles
- 20 g Bresc WOKchilli
- 20 g Bresc Garlic slices
- 300 g Chinese cabbage
- 1 tin bamboo shoots
- ½ cucumber
- 2 stalks spring onion

Used Bresc products



Bresc Garlic slices 450g

Bresc Green & red chilli WOK 450g

Preparation method

Heat the grill. Remove the duck from its wrapping and sprinkle it with the chilli. Chop the cabbage and the mushrooms. Drain the bamboo shoots. Grill the duck under the grill until it is crisp and spread some hoisin sauce on it. Grill again briefly. Heat the wok and stir-fry noodles with the remaining ingredients. Serve the duck on the noodles and garnish with cucumber and spring onion.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000