

Miele

Aromatic Duck Curry

By Matt Stone

Serves



INGREDIENTS

- 4 duck legs
- 4 tins of coconut milk (Ayam brand 440 ml)
- 2 bunches asparagus
- 10 dried chillies
- 1 teaspoon salt
- 1 teaspoon fresh turmeric
- 6 shallots
- 4 cloves garlic
- 1 tablespoon galangal
- 3 sticks lemon grass
- 6 coriander roots
- 15 white peppercorns
- 2 teaspoon cumin seeds
- 1 teaspoon fennel seeds
- Pinch mace
- 6 Kaffir lime leaves
- Bean shoots
- Asian herbs
- Chilli
- Fried shallots

METHOD

1. First step for the curry is to precook the duck legs. Place in a roasting pan skin side up.
2. Pour over 2 tins of the coconut milk and bake at 160 degrees for 1.5 to 2 hours. Once done, gently take duck out and refrigerate.
3. Carefully skin the fat off the top of the coconut milk. Keep both for later use.
4. Deseed and soak the chillies.
5. Toast all spices in a pan until fragrant. Peel and chop the shallots, garlic, lemon grass, coriander roots.
6. Combine all paste ingredients and blend to a fine paste. Add a splash of the chilli soaking water if not blending well.
7. Heat the duck fat on high in a wok. Add the paste and fry for 10-12 minutes, stirring consistently.
8. Once paste is cooked add the coconut milk from the duck and fresh milk and bring to the boil.
9. Place duck and asparagus into the curry. Reduce heat and cook for 10 minutes.
10. Serve in a large bowl. Sprinkle herbs, bean shoots, finely sliced chilli, fried shallots, sliced fresh shallots over the top and serve with jasmine rice.