

East West Bake Cooking Show

BAKED HOISIN DUCK

Chef Norman Musa



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Episode 8 – Baked Hoisin Duck by Chef Norman Musa

Serves 3

Ingredients

- 3 duck breasts
- 2 garlic cloves, chopped
- 4 tablespoons hoisin sauce, plus extra for serving
- 2 tablespoon soy sauce
- 1 teaspoon sesame oil
- ½ teaspoon ground white pepper
- 400g pak choy, remove the stems

Preheat the oven to 180C.

Score the skin on the duck breast using a sharp knife

In a large bowl, add the garlic, hoisin sauce, soy sauce, sesame oil and white pepper. Mix well. Add the duck breasts, coat well and marinate for 5-10 minutes.

Heat up the frying pan and place the duck breasts with skin side down in the pan. Fry until the skin is crispy and golden, about 6-8 minutes on each side.

Transfer to the rack with baking tray underneath and bake for 20 minutes or 30 minutes if prefer well done.

Use the same frying pan with remaining fat to fry the pak choy until wilted.

To serve, drizzle hoisin sauce on the plate and place the pak choy. Slice the duck breast into 4 pieces each and place on the plate. Ready to serve.

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