



Oyster mushroom & hoisin duck

Preparation: 15 minutes

Cooking: 20 minutes

Serves: 4

4 x 150g duck breasts, trimmed of excess fat

2/3 cup hoisin sauce

3cm piece ginger, peeled & thinly sliced

2 tbs shaohsing rice wine*

300g oyster mushrooms, separated

6 green onions, cut into 8cm lengths & thinly sliced lengthways

1. Preheat an oven to 180°C.
2. Heat a medium frying pan over medium-high heat. Add the duck breasts, skin-side down, & cook for 5 minutes or until golden brown. Turn & cook a further 3 minutes.
3. Place the duck breasts, skin-side up, into a baking pan & brush the skin with 2 tbs hoisin sauce. Bake for 10-12 minutes (for medium) or until cooked to your liking. Remove the duck breasts, cover with foil & set aside to rest. Drain the baking pan, reserving 2 tbs pan juices.
4. Heat the reserved pan juices in the frying pan over medium-high heat. Add the ginger, remaining hoisin sauce & shaohsing rice wine & cook, stirring constantly, for 1 minute. Add the oyster mushrooms & cook, stirring occasionally, for 2 minutes. Remove from heat & set aside.
5. Thinly slice the duck breasts. Place the sliced duck onto serving plates. Top with the green onions & oyster mushroom mixture. Serve immediately.

Note: Shaohsing rice wine is a Chinese cooking wine. It is available from Asian supermarkets. Dry Sherry is a suitable replacement.