

BALINESE DUCK



USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Ginger puree 450g



Lemongrass puree 450g



Red chilli puree 450g

INGREDIENTS

10 

- 3 large or 5 small ducks
- 500 g shallot, chopped
- 150 g Bresc Beemster garlic puree
- 100 g Bresc Lemongrass puree
- 75 g Bresc Ginger puree
- 150 g Bresc Red chilli puree
- sambal (spicy Indonesian condiment)
- 25 g grated coconut
- 10 lime leaves 6 g trassi (shrimp paste)
- 10 g peppercorns
- 10 macadamia nuts
- 8 g turmeric
- 8 g coriander
- 5 g cumin
- 8 g salt
- 40 g honey
- 25 g lime juice
- 500 g basmati rice
- 3 heads pack choi
- 5 stalks spring onion
- 250 g bean sprouts
- 25 g Bresc Garlic chopped
- 50 g Indonesian soy sauce
- oil for frying
- serundeng

PREPARATION METHOD

Prick the skin of the duck with a fork. Puree all the remaining ingredients to a paste in the Magimix (blender). Cover the duck with the paste and fill it with any paste that is left. Wrap the duck in aluminium foil and then wrap it in plastic foil and leave overnight.

Preheat the oven to 200 degrees and remove the plastic foil. Roast the duck at 200 degrees for 15 minutes, then turn down the temperature to 180 degrees. Roast the duck for another hour with the foil still closed around it, then 20 minutes with the foil open. In the meantime, boil the rice.

Coarsely chop the pak choi and the spring onions. Stir-fry the vegetables with the chopped garlic and then add the soy sauce. Unwrap the duck and serve with the boiled rice, stir-fried vegetables and a little sambal and serundeng, to taste.