



Recipes

Pan Fried Duck Ravioli with Chilli Jam

Serves 4

Ingredients:

250g	lean duck breast meat
1	kaffir lime leaf
1	medium golden shallot
40g	celery
40g	corriander
1	egg yolk
20	sheets Gaoze pastry
1	large lime
2	tbsp orange marmalade
60ml	sweet chilli
Few	drops fish sauce
½	tsp castor sugar
1	tsp dry sherry
½	tbsp brandy

Method:

1. Finely chop all vegetables.
2. Trim fat from meat and coarsely chop with a food processor.
3. Transfer into a mixing bowl and add the chopped vegetables, egg yolk, fish sauce, sherry and sugar.
4. Whip all ingredients with a spatular until the meat becomes sticky.
5. Combine the lime juice with the marmalade and reduce the mixture by half, strain and add to the sweet chilli sauce. Allow sauce to cool before serving.
6. Individually wrap the meat pieces in the pastry.
(Tip: use water to stick the pastry down)
7. Lightly deep fry the ravioli, then finish in a fry pan with freshly ground pepper and a dash of brandy.
8. Arrange ravioli on a serving dish, and serve with chilli jam and garnish.

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