

**Two Duck Breasts for £1.38 seemed too good an offer to refuse. So Sue combined a few recipes and came up with this.**

**Ingredients:-**

2 Duck Breasts
2 Cloves of Garlic, minced
1 Thumb of Ginger, grated
6 Tbsp of Tamarind Puree
2 Tbsp of Fish Sauce
100ml of Chicken Stock
2 Tbsp of Oyster Sauce
1 Tbsp of Five Spice
4 Tbsp of Sugar
1 Tbsp of Thyme
1 Tbsp of Olive Oil
Salt & Pepper to season

**Method:-**

(1) Score the fat on the Duck Breasts and season with Salt & Pepper, Five Spice and Thyme.
(2) Place the Breasts skin side down in a dry frying pan and fry for 8 minutes, until the fat has rendered and the skin is crispy.
(3) Turn over and seal the flesh side.

(4) Transfer to a pre-heated oven (Air Fryer in our case) at 160c and cook for a further 8 minutes.
(5) Set aside to rest for 5 minutes.
(6) Add the Olive Oil to a frying pan on a medium heat.
(7) Fry the Garlic and Ginger stirring continuously.
(8) Add the Tamarind Puree, Oyster Sauce, Fish Sauce and Sugar.
(9) Cook and stir until the Sugar has dissolved.
(10) Stir in the Stock and season with Salt & Pepper.
(11) Slice the Breasts into 1cm slices and pour over the Sauce.

**We served ours over a bed of Rice Noodles with stir-fry vegetables and garnished with Spring Onions and Sesame Seeds. Duck always goes well with citric flavours, but this was something else!**