

SMOKED DUCK NOODLES

Serves 4

Ingredients

1 [Smoked Duck Breast](#) - thinly sliced

[Cotswold Gold Rapeseed Oil](#)

200ml stock – meat or vegetable stock simmered with star anise, ½ tsp Chinese Five Spice, black pepper, sliced ginger, coriander stalks & lime zest

1 tsp Sorai Sauce – Tribal Paste/Onion Balsamic/Ginger Garlic or Tomarind

1 tsp Chinese Five Spice

1 lime - zested and juiced

small onion - sliced

half head of broccoli – florets

2 carrots - julienned

1 red pepper – julienned

4 mushrooms - sliced

3 nests of egg noodles – cooked

small bunch of coriander – chopped leaves

dark soy sauce

[Halen Môn Sea Salt](#) and black pepper



Heat the [Cotswold Gold Rapeseed Oil](#) in a wok over medium heat and add the grated garlic, ginger, Chinese Five Spice, Sorai Sauce & lime zest to infuse the seasonings into the oil.

Stir fry the onion, broccoli, carrots, peppers and mushrooms until al dente.

Add the sliced [Smoked Duck Breast](#) and stir fry until hot.

Add in the cooked egg noodles and combine.

Garnish with the coriander leaves and finish with dark soy sauce, lime juice, [salt](#) & pepper to taste.

Then finally pour over the hot stock and serve on warmed plates.

Enjoy!