

SMOKED DUCK PANCAKES

Our [Smoked Duck](#) Pancakes Recipe is a sophisticated twist on a takeaway classic

Serves 4

Ingredients

400g [Smoked Duck Breasts](#), sliced thinly
400ml milk
125g buckwheat flour
½ cucumber, sliced into thin batons
40g gram flour
1 bunch of spring onions, finely sliced
2 tbsp light sesame oil
1 tbsp cornflour
½ tsp Chinese five-spice powder
½ tsp freshly ground black pepper
Hoisin sauce, to serve
Pinch of [Halen Môn Sea Salt](#)



Whisk together the milk, flours, [Halen Môn Sea Salt](#) and 65ml/2¼fl oz water in a large bowl. Leave the mixture to rest for at least 1 hour.

Heat a 20-25cm/8-10in non-stick frying pan over a medium heat until hot.

Brush lightly with oil and pour in a little of the batter, swirling it around so that it forms a thin layer on the bottom of the pan. If the batter isn't thin enough you can add a little more liquid to the mixture.

When the top of the pancake is dry (about 1 minute) flip the pancake and cook the other side for a further minute, the pancakes should colour just slightly. Repeat with the remaining batter.

You can keep the cooked pancakes warm by wrapping them in foil and placing them in a low temperature oven.

Toss the [Smoked Duck](#) slices in the five-spice and freshly ground black pepper. Gently heat the sesame oil in a frying pan or a wok and add the [Smoked Duck](#).

Stir-fry for a couple of minutes until heated through.

Serve and enjoy!