

Duck Spring Rolls

Prime Bistro – Lawrence, NY

Yield: 20 spring rolls | Meat

Want to dip? Serve these alongside a chili hoisin sauce: Combine 3 tablespoons soy sauce, 1 tablespoon sweet chili sauce, 1 tablespoon hoisin sauce, 2 tablespoons sesame oil, and 1 tablespoon honey.

4 oz duck breast

4 oz dark duck meat

3 Tbsp allspice

3 Tbsp ground star anise (or fennel)

6 Tbsp soy sauce

1 Tbsp brown sugar

1 tsp rice vinegar

2 Tbsp sesame oil

$\frac{3}{4}$ cup finely diced daikon

1 $\frac{1}{4}$ cups chopped scallions

3 Tbsp minced fresh ginger

$\frac{1}{2}$ red pepper, diced

$\frac{1}{4}$ cup fresh cilantro

20 spring roll wrappers

- oil, for frying

1. In a medium bowl, combine duck meat with allspice, star anise, soy sauce, brown sugar, rice vinegar, and sesame oil. Marinate for 2 hours.
2. Preheat oven to 350°F. Place duck with marinade into a baking pan; bake, uncovered, for 20 minutes. Let cool.
3. Using two forks, shred the duck meat. Return to pan. Add daikon, scallions, ginger, red pepper, and cilantro. Mix well to coat in liquid. Drain off excess liquid.
4. Place 2 tablespoons filling in a 4-inch strip along the bottom-center of each spring roll wrapper. Fold in sides, then roll up tightly.
5. Heat 2 inches of oil in a frying pan over medium-high heat. Add spring rolls and fry until golden, 3-4 minutes. Serve with chili hoisin sauce, if desired.



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