



## Hot and sour duck

NIBBLEDISH CONTRIBUTOR

### Ingredients

4 boneless duck breast- sliced  
1 tsp salt  
4 tbsp tamarind pulp plus 4 tbsp water to make juice.  
4 shallot-chopped  
2 cloves garlic-chopped  
1 inch ginger-chopped  
1 tsp ground coriander  
3 large red chillies-seeded, chopped  
1/2 tsp turmeric powder  
227g bamboo shoot -sliced  
salt and pepper

### Instructions

1. Marinate duck with salt for 30 mins in the fridge.
2. Mix the tamarind juice with chopped ingredients and spices, Blend till fine paste in a blender.
3. Heat some oil and fry duck till golden, drain well in absorbent kitchen towel.
4. Saute the blended ingredients in 2 tbsp oil till aroma and return the duck. stir well to coat.
5. Serve with rice.