



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.