

Braised Duck with Sea Cucumber Recipe

(Malaysian Recipe)

Ingredients A: Serves 4-6

½ duck
10 dried Chinese Shiitake mushrooms
400g sea cucumber (pre-soaked in water)
4 stalks scallions
7 slices old ginger
½ tablespoon minced garlic
1 tablespoon cooking wine (Huadiao wine)
200ml stock
1 teaspoon cornflour

Ingredients B:

½ tablespoon soy bean paste
4 slices galangal
2 star anises
10g cinnamon bark
1 tablespoon sugar
1 teaspoon salt
600ml water

Seasonings:

1½ tablespoon oyster sauce
½ tablespoon sugar
1 tablespoon light soy sauce
1 teaspoon dark soy sauce
1 teaspoon sesame oil
a pinch of pepper

Method:

Rinse duck and chop into halves. Soak mushrooms until soft. Cut sea cucumber in large pieces and scallions in sections. Coat a tablespoon of dark soy sauce evenly on the chopped duck. Deep-fry with hot oil until golden brown then remove to a pot. Add ingredients B and braise for about an hour until the meat is tenderly cooked. Set aside. Put mushrooms, ½ tablespoon of oyster sauce, half of the cut scallions, 2 slices of ginger and some water into a pot. Cook for 10 minutes before removing the scallions and ginger. Dish out the mushrooms to drain and set aside. Put sea cucumber, the remaining cut scallions, 2 slices of ginger, a tablespoon of cooking wine and some water into a pot. Cook for 5 minutes before removing the scallions and ginger. Dish out sea cucumber to drain and set aside. Heat up 2 tablespoons of oil, fry minced garlic and 3 slices of ginger until fragrant then add cooking wine, mushrooms, sea cucumber, seasonings and stock. Bring to a boil. Add in duck and cook for another 5 minutes. Thicken the gravy with a mixture of cornflour and 2 tablespoons of water. Serve.