



## **Smoked Duck Breast Noodle Bowls**

### **Ingredients**

(Serves 2)

300gm Vac packed noodles

10gms dried porcini mushrooms soaked for 10mins in boiling water

500mls chicken stock

50mls chinese rice wine or dry sherry

1tsp soy sauce

1/2 green chilli

4 slices fresh ginger

1 bulb pak choy chopped

50gms bean sprouts

1 smoked duck breast

### **Method**

Drain the mushrooms and reserve the soaking water. Place the stock, mushroom liquor, wine or sherry, soy, chilli and ginger in a pan and simmer gently for 10 mins .

Place the duck breast on a baking sheet and place in a 180C pre-heated oven for 10-12 mins to warm through.

Place the noodles in a pan with boiling water and boil for a minute to heat through.

To assemble. Drain the noodles and divide between two large warmed bowls. Top the noodles with the drained mushrooms, half the pak choy and the bean sprouts then slice the duck breast on top.

Now strain the broth and pour this into the bowls.