



[www.rannochsmokery.com](http://www.rannochsmokery.com)

## Smoked Duck Chinese Rolls

### Ingredients

(Serves 4)

Preparation and cooking time: 15 minutes.

Peking Duck Rolls are very popular in China, but even the Chinese don't try and make Peking Duck which is a complicated procedure of marinating and drying the duck. Far easier is to buy some cooked duck from the local roast duck shop. Rannoch Smokery Smoked Duck has a wonderful rich smoky flavour which goes brilliantly with the aromatic Chinese sauce and the cucumber and spring onions add a refreshing crunch. Even better you can get your guests to make their own - put all the ingredients on a table and invite them to roll!

1 tsp toasted sesame oil

1 tbsp sunflower oil

6 tbsp hoi sin sauce

5 tbsp caster sugar

1 tbsp dark soy sauce

100 mls water

1 tbsp cornflour

12 Chinese pancakes for duck - buy from the Chinese supermarket, or persuade your local Chinese restaurant to sell you a packet

100g Rannoch Smokery Smoked Duck, cut into thin strips  
half a cucumber, cut into thin strips  
2 spring onions, cut into thin strips

### Method

Mix the sesame oil, sunflower oil, hoi sin sauce, caster sugar, dark soy sauce and water together. Heat until the sauce mixture starts to bubble.

Mix the cornflour in a small bowl with water and add to the sauce, until thickened.

Warm the pancakes in a microwave or in a Chinese steamer to heat them through.

Spread the warm sauce onto each pancake, then add strips of Rannoch Smokery Smoked Duck, cucumber and onions and roll up tightly and serve immediately.