

Duck Spring Rolls

With chilli jam

Recipe supplied by:
Millstone at Mellor

Ingredients

For the duck filling:

5 duck legs,
Pinch of cinnamon,
1/3 tsp. black peppercorns,
1/3 tsp. cardamom pods,
6 cloves,
1 star anise,
1/3 tsp. salt

For the chilli, garlic and ginger filling:

1 heaped tsp. garlic, chilli & ginger paste (see method),
100ml hoi sin sauce,
8 spring roll sheets,
Batter to seal (1 tablespoon flour & water mix to thick paste)

For the garnish:

1 peeled cucumber,
4 peeled carrots (cut in to long strips ideally on the mandolin)

For the chilli jam (makes 2kg):

250g red chilli,
8 plum tomatoes,
2 red peppers,
1/2 onion,
6 cloves garlic,
2 star anise,
2 cups demerara sugar,
2 cups muscovado sugar,
1 tsp. chilli powder,
4 cups white wine vinegar,
2 tsp. smoked paprika,
2 tsp. mustard seeds
1 tsp. salt

For the Dressing:

2 tbsp. toasted sesame seeds
50ml rice wine vinegar
200ml rapeseed oil
1 handful chopped coriander
(All whisked together)

Method

1. Cover the duck legs with the water and the ingredients marked.
2. Bring to the boil and simmer for approx. 2 hours, till the duck is ready to fall off the bone, but do not overcook as this will make the meat tough. Whilst still hot/warm remove the skin, bone, cartilage and any of the cooking spices leaving just the duck meat. Place in a container and then chill.
3. Make the chilli, garlic and ginger paste by putting equal quantities of fresh chopped garlic, fresh chopped ginger and de-seeded chopped red chillies in a blender, cover with oil and blitz till smooth.

4. Lightly fry 1 heaped tsp. of the garlic, ginger and chilli to release the spices and mix in with the cold duck meat, and then add the hoi sin sauce.
5. Separate the spring roll pastry and cover, the pastry dries out very quickly so keep covered.
6. Divide the duck mix into 8 equal portions and place one portion at the top centre of the pastry square, brush all the edges with a little batter, fold each overlapping the duck mix then tightly roll, brush the end piece of pastry to seal.
7. To cook, deep fry for 3 mins till golden and finish in a hot oven for approx. 3 mins at 180 degrees.

For the chilli jam:

8. In a food processor roughly chop the chillies, peppers, tomatoes, garlic and onion.
9. Then place all the ingredients in a thick bottomed pan bring to boil and simmer for approx. 60 to 90 mins till a thick sticky consistency. Remember the mix will thicken as it chills
10. Serve the spring rolls with a spoon of chilli jam and carrot and cucumber salad, drizzle with a little of the sesame dressing.