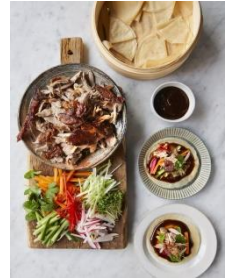


Rob Beckett's Crispy Duck with Pancakes

Ingredients

- 5 cm piece of ginger
- 1 x 1.2 kg free-range duck
- 3 teaspoons Chinese five-spice
- olive oil
- 2 clementines
- 1 carrot
- 4 spring onions
- ½ a cucumber
- 2 fresh red chillies
- 4 radishes
- ½ a bunch of fresh mint , (15g)
- ½ a bunch of fresh coriander , (15g)
- 1 punnet of cress
- 1 sprig of fresh rosemary , optional
- 250 ml hoisin sauce
- PANCAKES
- 250 g strong white bread flour , plus extra for dusting
- sesame oil



Method

1. Preheat the oven to 170°C/325°F/gas 3. Finely grate the ginger.
2. Rub the duck all over (inside and out) with the Chinese five-spice, a pinch of sea salt, 1 tablespoon of oil and the grated ginger. Halve the clementines and pop inside the cavity.
3. Place the duck breast-side up in a large roasting tray and cook for 2 hours, turning the duck breast-side down halfway through.
4. For the pancakes, heat 150ml water to 80°C (test with a kitchen thermometer, or measure out some freshly boiled kettle water and leave to cool for 4 minutes).
5. In a large bowl, mix the flour and water with a good pinch of salt and then knead for 2 to 3 minutes, or until you have a smooth, elastic dough. Wrap in a damp cloth and rest for at least 30 minutes.
6. Roll the dough into 2 sausages. Working with one sausage at a time, cut the dough into 15g nuggets – you should get about 30 altogether. Toss lightly in a little flour if they are sticking.
7. Roll out each nugget into a 10cm round with a rolling pin, dusting with flour if they stick. Brush each pancake with a little sesame oil to prevent sticking, then arrange in stacks of 6 to 8.
8. Roll out the stacks a little more to make uniform pancakes – use a 12cm plate or bowl as a cutter to help you measure and trim – re-roll any offcuts to make more pancakes. Place the stack into a bamboo steamer basket lined with greaseproof paper.
9. Place a saucepan or wok over a high heat, then fill with 5cm of boiling water and pop the steamer basket on top. Reduce the heat to medium and steam for 5 minutes, or until cooked through.
10. Remove the steamer from the heat and, working fast, carefully peel off each pancake and gently fold into quarters. Cover and set aside for reheating later. Repeat with the remaining dough.

Notes