

ARCHIVED RECIPES

DUCK SANDWICH

Ingredients:

1 Gardenia Focaccia
Garlic spread
1½ Chinese roasted duck (breasts) or 2 roasted chicken (breasts)
2 tbsp hoisin sauce
2-3 sprigs spring onions, roughly chopped
5-6 water chestnuts, peeled & sliced
1 lime, juiced
1 cucumber, sliced

Cooking Method:

1. Halve Gardenia Focaccia horizontally. Butter garlic spread on cut surfaces.
2. Toast focaccia in a toaster oven or grill with cut sides down, on a frying pan. Leave to cool.
3. In the same pan, gently cook hoisin sauce to remove rawness in taste.
4. Shred duck breasts and mix together with spring onions, water chestnuts, hoisin sauce and lime juice.
5. Arrange cucumber slices on toasted sides of the focaccia, add duck filling and sandwich securely.
6. Cut into desired portions and serve immediately.

