



DUCK CURRY

Iain Graham

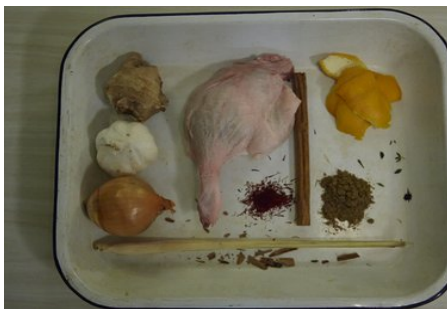
INGREDIENTS

90 MINUTES 4 SERVINGS

- 12 cloves of garlic
- 1 tin of coconut milk
- 1/2 block of coconut cream
- 2 white onions
- 1 cinnamon stick
- 2 tbs of ground cumin and coriander mix
- 2 thumbs of ginger
- 1 pinch of saffron
- 4 duck legs
- 1 tsp Szechuan peppercorns
- 2 sticks of lemongrass

TAGS

#boxing #CHRISTMAS #coconut #day #duckcurry



1

This is a very simple recipe, it's great for Boxing Day as it tastes delicious and is easy to bung in the oven and forget about. Gather your ingredients



2

Gently fry off the onion, garlic, ginger, lemongrass and spices



3

Then add the coconut cream block and allow it to gently melt into the mix



DUCK CURRY, by Iain Graham
cookbooth.com/recipe/duck-curry-58837



4

Once it's completely dissolved you'll smell the delicious coconutty aroma



5

Add the duck legs and tangerine peel.



6

Now you add the coconut milk. This is a good stopping point so you can either carry on cooking it or take it off the heat and it will be ready to stick in the oven and cook over the next few days



7

Warm up the mix and start to simmer



8

Put a lid on the casserole or foil cover the dish taking care to seal the pot or pan so that none of the lovely juices escape or evaporate. Place in the oven at 140 c



9

After atound 2.5 hrs it's ready





10

Serve with some simple rice and coriander



11

Yum!

