

Aiguillettes de Canard, Sauce Soja



Serves 4 Prep 10 mins

Cooking 10 mins

Easy

Ingredients

12 strips of duck breast
1 white onion
a few chives, chopped
3 tbsp soya sauce
salt & pepper
1 orange, segmented

1. Heat the griddle. Peel and chop the onion.
2. Mix the duck strips, soya sauce and chopped onion. Season with salt & pepper.
3. Cook the duck strips on the griddle for 6 minutes (for rare) and 8 minutes (for medium rare). Turn several times with a spatula.
4. To serve: sprinkle with the chopped chives and serve with cooked rice and the segmented orange.