

# Crispy Duck with Pancakes



**Serves 2**

**Prep 10 mins**

**Cooking 30 mins**

**Easy**

## Ingredients

1/2 cucumber cut into match sticks  
small bunch spring onions, shredded  
Chinese pancakes, shop bought

### For the duck

1tbsp honey  
1 tbsp Chinese five-spice powder  
2 duck breasts, ± 170g each

### For the plum sauce

5 plums, halved & stoned  
50ml agave syrup  
1 tbsp soy sauce  
1/2 tsp Chinese five-spice powder

1. **The Duck:** Heat oven to 180C/160C fan/gas 4. Mix the honey and five-spice in a bowl, then brush all over the duck. Transfer to a roasting tin and roast for 25-30 mins until bronzed. Cool for 10 mins, then shred the meat and finely slice the skin.
2. **The Sauce:** Crispy duck with pancakes recipe | BBC Good Food While the duck is cooking, put all the plum sauce ingredients in a saucepan and simmer gently over a medium heat for 15 mins or until the plums are soft and the sauce is thick. Using a stick blender, blend until smooth.
3. **The pancakes:** Brush a frying pan with the oil and cook each pancake over a medium heat for 20 secs each side or until cooked but not browned.
4. **To serve:** Spread a pancake with a little plum sauce. Top with the shredded duck, a few pieces of cucumber and spring onion.