

## Duck, walnut and kaffir lime

The kaffir lime leaves are very aromatic and a great addition to the more traditional herbs we use. They can be bought fresh or frozen at most Asian specialty stores. Worth growing a potted tree for this actually, I say a pot as they are very frost tender and for most of New Zealand they will need to be under cover for the winter. Mine becomes a pot plant inside for 4 months.



**Serves:** 8-10

### Ingredients

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- 1 Spoonbill or mallard duck
- ½ Medium sized onion
- 5 Kaffir lime leaves
- 2 Slices wholegrain toast bread
- 50g Shelled walnuts
- 30ml Olive oil
- 1 Fresh lime (small lemon okay)
- 1tsp Honey
- 50ml Cream



### Preparation method:

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1. Dice the onion and fry in the olive oil, roll the lime leaves and slice into very thin strips, alternatively crush them in a mortar with a pestle, add to the onions.
2. Make fresh breadcrumbs in a food processor, when they are fine, add the walnuts and process until they are incorporated but not too fine. Add the onions and kaffir lime, season a little with salt and pepper.
3. Wipe out the inside of the duck with kitchen towel paper and stuff the duck with the mixture. Tie the legs together, rub in a little oil and seasoning.
4. Cook in an oven pre-heated to 160°C for around 1½ hours, turning a few times.
5. Take the duck out of the roasting tray. To make a simple pan gravy, pour off any fat from the pan, place the roasting pan onto a direct heat, add the juice from the lime/lemon, 50mls water, and the cream, simmer to a nice consistency, this will only take a couple of minutes, season to taste, strain.
6. Carve the duck; serve with the stuffing and the pan sauce.