



KUMAR'S

酷玛印尼风味Besengek鸭配印尼花生椰片碎、韭菜

BESENGEK DUCK WITH SERUNDENG AND CHINESE (GARLIC) CHIVES

原材料

- 1公斤鸭胸
- 250克Besengek酱
- 50克油
- 150毫升高汤
- 100毫升椰奶
- 100克韭菜切末
- 10克红辣椒切小粒
- 50克印尼花生椰片碎

烹饪方法

- 将Besengek酱、高汤和油混合、加入鸭肉搅拌均匀，腌制1-2个小时。然后加入辣椒和韭菜。放入预热过的烤箱，以180摄氏度烤大约15分钟，直至鸭肉熟透，酱汁呈粘稠状。

其他方法：

- 锅里放油，大火煎鸭胸肉，再加入所有配料，关小火，直至酱汁呈粘状，鸭肉熟透。
- 装盘时用印尼花生椰片碎和韭菜末装饰。



INGREDIENTS

- 1kg duck breast
- 250g besengek paste
- 50g oil
- 150ml chicken stock
- 100ml coconut milk
- 100g chopped chinese (garlic) chives
- 10g finely diced red chilli
- 50g serundeng

PREPARATION

- Mix together the besengek paste, chicken stock and oil.
- Add the coconut milk to the duck mixture.
- Marinate for 1-2 hours.
- Add the chilli pepper and chinese (garlic) chives to the duck mixture.
- Cook in the oven at 180°C for about 15 minutes until the duck is cooked through and the sauce is the correct consistency.

Alternatively:

- Pan fry the duck in the oil, add the remaining ingredients and reduce until the required consistency is achieved and the duck is cooked through.
- Garnish with the serundeng.