

# Duck in plum sauce (Chinese-style)



Prep: 25 mins

Cook: 42 mins



Easy



Serves 2



## Alternatives

## Complete the dish



### Hollandaise sauce

★★★★☆  
100 ratings



### Pasta with tomato & hickory

★★★★★ 121 rating



### Spiced plum & coconut

★★★★★ 8 ratings



## Ingredients

Cooked rice and stir-fried greens  
to serve (optional)

2  
skin-on, boneless duck breasts  
(about 340g)

1 tbsp  
dark soy sauce

½ tbsp  
vegetable or sunflower oil

### For the plum sauce

2  
plums  
(about 160g), stoned and sliced

1  
star anise

---

1  
cinnamon stick

---

15g  
ginger  
peeled and sliced

---

4  
garlic cloves  
peeled but left whole

---

30g  
rock sugar  
(find online or in specialist supermarkets)

---

½  
lemon  
zest pared

---

2 tbsp Shaohsing wine

---

2 tbsp  
light soy sauce

---

## Method

---

### Step 1

Gently score the skin of both duck breasts using a [sharp knife](#), then rub the dark soy sauce all over the breasts and into the cuts.

---

### Step 2

Heat the oil into a large frying pan over a medium-high heat and sear the duck breasts, skin-side down, until starting to turn crispy, about 5 mins. Flip over and cook for 5 mins more, then remove to a plate, leaving any fat behind, and set aside to rest.

---

### Step 3

Add the plum slices, star anise, cinnamon stick, ginger, garlic, rock sugar and lemon zest to the pan. Pour in the Shaohsing wine and light soy sauce, mix well, then add 200ml water and simmer gently for 15 mins over a medium heat. Nestle the duck breasts in, skin-side up, cover with a lid and cook for a further 15 mins.

---

### Step 4

Season with ¼ tsp salt, then remove the duck from the pan and slice into even pieces. Pass the sauce through a [sieve](#) into a bowl, then pour the plum sauce over the duck breasts. Serve with cooked rice and stir-fried greens, if you like.

---

## More from around the web

Promoted stories by **Outbrain** 

Advertisement

