

Garlic and Chili Thai Basil Duck

RecipeSendave



Garlic and Chili Thai Basil Duck

This luxurious dish highlights the rich, tender flavor of duck paired with the bold aromatics of garlic, chili, and Thai basil. It's perfect for a special meal or a delightful Thai-inspired dinner.

Ingredients:

300g duck breast, thinly sliced
2 tablespoons vegetable oil
5 cloves garlic, minced
2-3 Thai bird chilies, finely chopped (adjust to taste)
1 medium onion, thinly sliced
1 tablespoon fish sauce
1 tablespoon oyster sauce
1 teaspoon soy sauce
1 teaspoon sugar
1/4 cup chicken stock (or water)
1 cup fresh Thai basil leaves
Optional: Lime wedges for serving

Instructions:

Prepare the Duck:

Score the skin of the duck breast lightly with a sharp knife, being careful not to cut into the meat.

Thinly slice the duck into bite-sized pieces.

Render Duck Fat (Optional but Recommended):

Place the duck slices skin-side down in a cold wok or skillet.

Heat the pan over medium heat and cook until the fat is rendered and the skin is golden and crispy (about 3-4 minutes).

Remove the duck and set aside, draining excess fat if needed. This step enhances the flavor of the dish.

Heat the Wok:

Add 2 tablespoons of vegetable oil to the wok over medium-high heat (or use the rendered duck fat for added flavor).

Cook the Aromatics:

Add minced garlic and chopped chilies to the hot wok.

Stir-fry for 30 seconds until fragrant and golden.

Stir-Fry the Duck:

Return the duck slices to the wok and stir-fry for 1-2 minutes until lightly browned.

Add Onion and Sauce:

Toss in the sliced onion and stir-fry for another minute.

Add fish sauce, oyster sauce, soy sauce, sugar, and chicken stock. Stir to coat the duck evenly.

Add Thai Basil:

Lower the heat and toss in the fresh Thai basil leaves.

Stir until the basil is wilted and aromatic, about 30 seconds.

Serve:

Transfer the duck stir-fry to a serving dish.

Garnish with lime wedges for a tangy finish, if desired.

Serving Suggestions:

Serve over steamed jasmine rice or noodles for a hearty meal.

Pair with a side of stir-fried vegetables or a refreshing cucumber salad.

Tips for Perfect Duck:

Duck can overcook quickly, so avoid cooking it for too long after it's added back to the wok.

Use high-quality duck breast for the best flavor and texture.

Enjoy this Garlic and Chili Thai Basil Duck for its rich, savory, and aromatic taste, with a hint of spice!