

Chestnut Duck Stewed

SERVING

4-6

INGREDIENTS

1.5kg Duck cut into large chunk pieces (blanched)
1 bulb garlic
6 whole shallots
8 Roasted dried chillies
2 Coriander roots
400g chicken broth
1 sachet Traditional Bak Kut Teh spices
1 tablespoon Shaoxing wine
200g peel fresh chestnut, shelled and peeled (pre-boiled)
8 soaked Dried mushrooms

SAUCE SEASONINGS

2 tablespoons Fish sauce
1½ tablespoon Superior light soy sauce
1½ tablespoon Bak Kut Teh dark soy
1¼ tablespoon Rock sugar to taste
Salt to taste (optional)

DIRECTIONS

TEFAL Home Chef Smart Pro Multicooker

- 1 Add a little oil to the non-stick internal cooking pot of the Tefal Pressure multi-cooker.
- 2 Select the "Sauté/Sear" function and set at 15 minutes.
- 3 When the cooker beeps, the oil is hot, add the star anise, cinnamon bark, duck piece and chestnut and sear fry until the duck, skin side are slightly golden brown.



Tefal®

Chestnut Duck Stewed



SERVING

4-6



- 4 Drizzle with a tablespoon Shaoxing wine stir mix well, add in the chestnuts, mushroom, garlic, dried chillies, coriander roots, chicken broth and the rest of the sauce seasonings ingredients.
- 5 Stop the program. Close and lock the lid.
- 6 Select the Pressure Cook "Chicken/Duck" program, default timing (15 minutes). Then press the START button.
- 7 When the program is done, open the lid and check if the sauce is at the correct consistency. If you would like to thicken the sauce, select the "Sauce Thickening" function and allow the liquid to evaporate for about 5-6 more minutes. Open the lid to check at interval cooking for desired consistency and adjust seasoning.
- 8 Garnish and fresh coriander leaves and serve with steamed rice.

Recipe by Chef Lisa Leong