



Duo of Duck



0 made it | 0 reviews

- Sub Category Name Food Main Courses
- Recipe Source Name The Dilmah Book of Tea inspired Cuisine & Beverage

Used Teas



Orange And Ginger

Ingredients

Tea Smoked Duck Sausage and Duck Breast Ingredients for smoking

- Dilmah Orange & Ginger Tea
- Brown sugar
- Cinnamon stick
- Bay leaves
- Red rice



• Orange zest

Ingredients for Tea Duck Jus

- Dilmah Orange & Ginger Tea
- Duck stock
- Red wine
- Hard butter

Methods and Directions

Tea Smoked Duck Sausage and Duck Breast

- Mince the duck meat and season.
- Cook the duck liver.
- Mix with pistachio nuts, cooked duck liver and add a dash of Brandy.
- Fill into a sausage skin and make the sausage. Set aside.
- Season the duck breasts and seal on both side with orange.
- Prepare the cous cous with the dry fruits.

Method of preparation for smoking

- Add all the ingredients into a smoking pot
- Smoke the sausage and duck breasts

Method of Preparation of Tea Duck Jus

- Add the duck stock and red wine into a pan and reduce. Remove from fire.
- Stir in the hard butter and tea.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 03/04/2025