

Peking Duck Wrapped in Black Tea Flavoured Peach Pancake



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- Sub Category Name
Food
Savory
- Recipe Source Name
Shangri-la Tea Cuisine
- Activities Name
Real High Tea

Used Teas



t-Series Peach

Ingredients

Peking Duck Wrapped in Black Tea Flavoured Peach Pancake



- 700g Roasted Peking duck breast (thinly sliced)
- 200g Julienne of peach in syrup
- 5g Spring onion julienne (white part only)
- 300g Cucumber, julienne
- Peach sauce
- Roasted sesame
- Chervil leaves

For the peach puree

- 400g Peach in syrup
- 15g Peach tea leaves
- 15cl Water at 90°C
- 20g Butter

For the crepe

- 250g Sifted all-purpose flour
- 2pcs Whole egg (130g)
- 25g Peach flavored black tea
- 25cl Water
- 5g Salt

Methods and Directions

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- Steep the tea in the water for 8 minutes. Strain.
- In a liquidizer puree the peach till smooth.
- In a sauce pot cook both puree and tea until it obtain a compote consistency.
- Add butter.

For the crepe

- Steep the tea in 90°C water for 8 minutes. Strain and allow to cool.
- Mix in the flour and egg.
- Add the tea (add water if necessary to have the proper consistency for the batter).
- With a non-stick pan of 25cm diameter on medium heat, pour a small portion to make a wrapper.
- Once the batter's bubbles start to top, flip the crepe over to cook the other side.

Assembly / Finishing

- With the crepe, wrap the duck, spring onion, cucumber and peach julienne.
- String up the filled crepe in three different parts.



- Cut the duck wrap in 3 portions from high to low 7, 5, 3cm.
- Spoon and spray some peach sauce on the plate.
- Line the duck wrap topping the brushed peach sauce.
- Garnish with chervil, and toasted sesame.

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