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|  | **Ingredients** | **Steps** |
| ***Twice-cooked spiced duck*** | * **2** Aylesbury ducks, dressed (about 1.4 kg each) * **1 tbsp** coarse salt * **½ tbsp** coarsely ground black pepper * **2 bunches** spinach, roughly chopped * **10** bamboo skewers * **12** cloves * **2 large** banana leaves * **2** limes, quartered * **4 long** red chillies, finely chopped * **4** golden shallots, quartered   **Spice mix**   * **50 g** fresh turmeric roots * **2 cm piece** young ginger * **1 stalk** lemongrass, white part only * **4** candlenuts * **6** garlic cloves * **2** red Asian shallots * **3** kaffir lime leaves, torn * **4 long** red chillies * **100 ml** vegetable oil | * To make the spice mix, use a mortar and pestle or electric blender to crush or blend all ingredients to a coarse paste. * Rub the duck inside and out with the salt and pepper, followed by the spice paste. Stuff the inside cavity of the duck with the spinach. * Using the skewers, seal the stomach cavity, leaving the skewers sticking out of the duck. * Stud the skin of the duck evenly with the cloves. * Run the banana leaves over an open flame to soften them and then wrap the duck completely in the leaves, using the protruding skewers to attach and secure the leaves. Place a large pot over medium heat and fill with 5 cm of water. * Place a metal or bamboo steamer in the pot and insert the duck. Steam, covered, for 1½ hours. Preheat the oven to 180°C. * Remove the duck from the steamer, place in a large roasting tray and put in the oven for a further 30 minutes, with the breast of the duck exposed. * When the skin is brown and crisp, remove the duck from the oven and cut into 8 pieces. * Present on a banana leaf, garnished with lime, chopped chilli and quartered golden shallots |
| ***Kokonda*** | * **1** rainbow runner fillet, about 1 kg, skinned and pin boned (or you could use snapper, blue eye trevalla or tuna) * **2** limes, juiced * **1 small** red onion, finely diced * **4 small** green chillies, chopped * **20 g** candied nutmeg, finely diced * **3** vine-ripened tomatoes, peeled and diced * **250 ml** (1 cup) coconut cream * **1 tsp** cracked black pepper * salt, to taste * **½ bunch** coriander sprigs, to serve | * **Marinating time** 30 minutes * Cut the fish into 1 cm pieces and place in a bowl with the lime juice. Toss to coat, then stand for 30 minutes or until the fish turns opaque. * Add the onion, chilli, candied nutmeg and tomatoes and combine well, then add the coconut cream and pepper and season to taste with salt. Serve immediately, scattered with coriander sprigs. |
| ***Sago pudding with mace*** | * **300 g** sago * **pinch** of ground cinnamon * **3 pieces** fresh or dried mace, plus extra, to serve * **¼ cup** grated dark palm sugar * **100 g** white sugar * **1 litre** (4 cups) coconut cream | * Place the sago and 1 litre (4 cups) water in a saucepan and cook over medium heat, stirring occasionally until it comes to the boil. When it starts to thicken, add the cinnamon, mace, sugars and all but 2 tbsp of the coconut cream. Reduce the heat to low and cook, stirring continuously (or the mixture will stick to the base of the pan) for 8–10 minutes, or until the sago is translucent. * Remove from the heat, then divide among bowls. Drizzle with the remaining 2 tbsp of coconut cream and scatter with the extra mace. Serve immediately. |