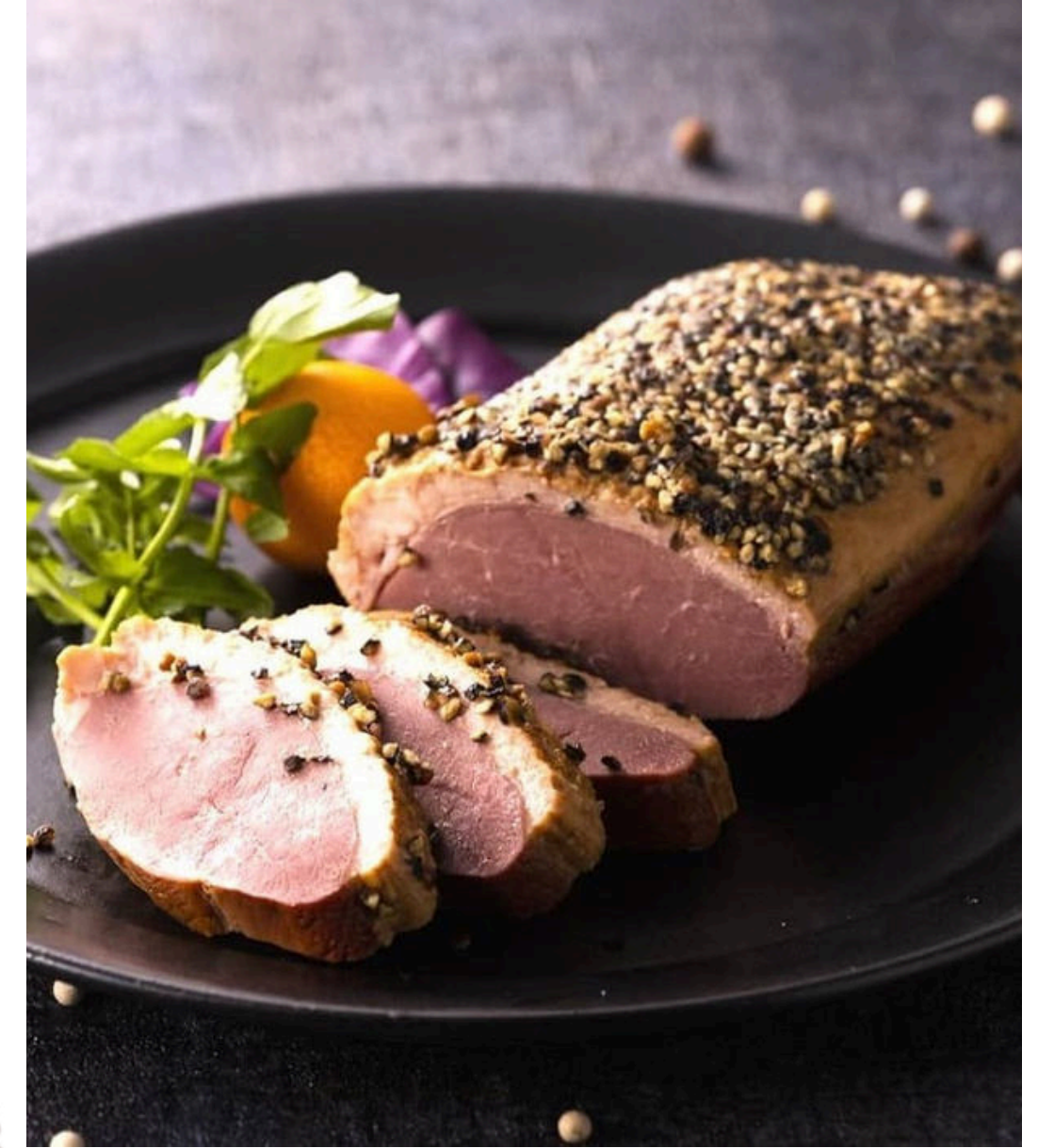




Smoked Duck



- Halal Preparation: Halal smoked duck is prepared according to Islamic dietary laws, ensuring that the duck meat and the smoking process adhere to halal standards. This involves using halal-certified ingredients and following specific guidelines for slaughter and processing.

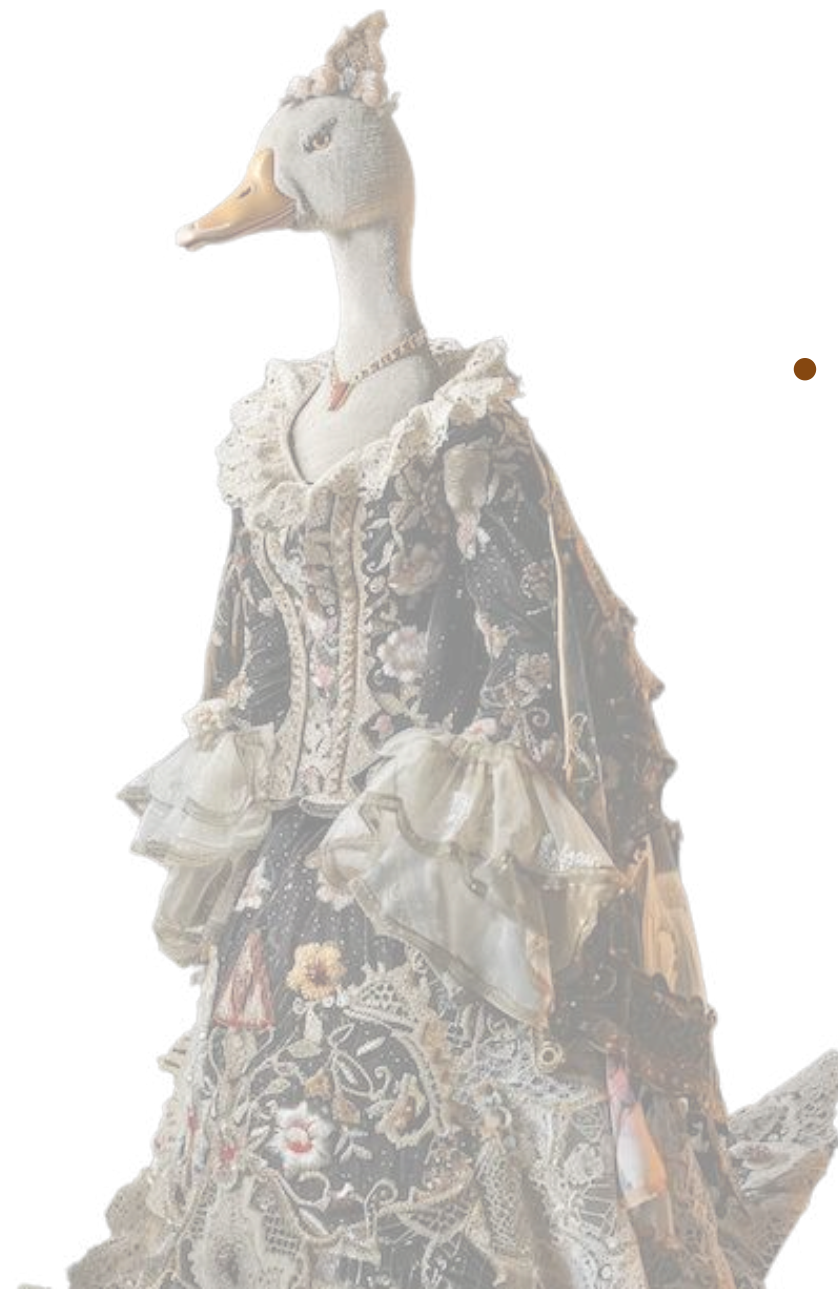


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Smoked Duck

- Smoking Process: The duck is typically marinated with halal-certified spices and seasonings to enhance its flavor. It is then slowly smoked using wood chips or other flavor-enhancing agents, such as aromatic herbs or spices. The smoking process imbues the duck with a rich, smoky flavor while keeping the meat tender and juicy.
- Flavor Profile: Our Halal smoked duck offers a unique flavor profile that combines the richness of the duck meat with the savory, smoky notes imparted by the smoking process.





- Versatility: Halal smoked duck can be enjoyed on its own as a main dish or incorporated into various recipes, such as salads, sandwiches, or pasta dishes. Its versatility makes it a popular choice for both everyday meals and special occasions.
- Cultural Significance: Smoked duck is a culinary tradition in many cultures around the world, and halal smoked duck offers Muslim consumers the opportunity to enjoy this delicacy while adhering to their religious dietary restrictions.

Give this a try guys!
You will be amazed at how easy it is to make!

Smoked Duck





INDULGE IN THE SAVOURY TASTE OF CONTEMPORARY CUISINE

**SMOKED
DUCK BREAST MEAT**
· ORIGINAL ·

INGREDIENTS	RATIO (%)
• Duck Meat	• 83.26%
• Glucose	• 2.66%
• Salt	• 1.48%
• Sugar	• 0.99%
• Soybean Protein	• 0.29%
• Phosphate	• 0.24%
• M.S.G (L-Glutamate)	• 0.21%
• NoNo2 (Sodium Nitrite)	• 0.00%
• Water	• 10.87%
• Total	• 100%



**SMOKED
DUCK BREAST MEAT**
· BLACK PEPPER ·

INGREDIENTS	RATIO (%)
• Duck Meat	• 83.26%
• Glucose	• 2.66%
• Salt	• 1.48%
• Sugar	• 0.99%
• Soybean Protein	• 0.29%
• Phosphate	• 0.24%
• M.S.G (L-Glutamate)	• 0.21%
• Black Pepper	• 0.16%
• NoNo2 (Sodium Nitrite)	• 0.00%
• Water	• 10.87%
• Total	• 100%



COOKING METHODS :



Microwave



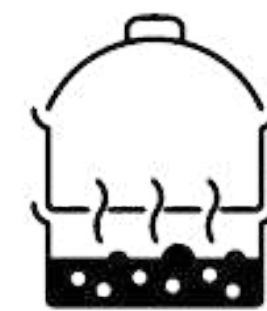
Oven



Air Fryer



Pan-Fry



Steam

Smoked Duck Breast Salad with Pomegranate Molasses Vinaigrette



Ingredients :

6 SERVINGS

- 6 cups mixed greens
- 6 oz. duck breast
- 3/4 cup pomegranate (kernels)
- 1 shallot (sliced thinly)
- 1 red onion (sliced thinly)
- 1/2 cup walnuts (whole or halved)
- 1 Tbsp. olive oil
- 1 Tbsp. sherry vinegar
- 1 1/2 Tbsp. pomegranate molasses
- 2 Tbsp. red wine vinegar
- 1/2 Tbsp. Dijon mustard
- 1 Tbsp. honey
- 1/3 cup olive oil
- 1/4 tsp. salt
- 1/4 tsp. pepper





Ingredients :
Servings for 3

- 1.16 lb smoked half duck King Cole Brand from Hmart, sliced
- 6 cloves garlic sliced
- 6-8 whole baby bok choy chopped
- 2-3 tbsp white cooking wine
- 1/8 tsp black pepper
- 1 pinch sesame seeds
- scallions chopped
- oil to brush the pan grapeseed oil

Get your well seasoned cast iron pan ready!!

Easy Tasty Pan-Fried Smoked Duck



Smoked Duck Fried Rice



Ingredients :

SERVINGS:

3-4 pax

- 3 Eggs
- 4 tbsp Cooking oil
- 40g Bamboo shoots (diced)
- 4 Small Prawns (diced)
- 4 Dried mushrooms (diced)
- 20g Lotus seeds (soaked and halved)
- 80g Smoked duck (diced)
- 400g cooked Overnight Golden Peony Thai Fragrant Rice
- 3 Shallots (minced)
- 3 cloves minced Garlic
- 2 tbsp Light soy sauce
- 0.5 tsp Dark soy sauce
- Salt and white pepper to taste
- 0.5 cup Spring onions (chopped)
- 165g Smoked Duck Breast (sliced)





Black Pepper Smoke Duck Sandwich

Ingredients :

- Your favourite Bread
- Leffel Black Pepper Smoked Duck Sliced
- Sliced Tomatoes
- Sliced Pickled Onions
- Mayonaise
- Dijon Mustard
- Honey

Leffel
SCRUMPTIOUS
Effortless



Black Pepper Smoked Duck Sliders on Crispy Potato Skins



• Ingredients

Sauce:

- 1 cup Port Wine
- 1 Tbsp Garlic, chopped
- 2 Red Plums, pitted and cut into a small dice
- 3 sprigs Thyme, stems removed and leaves minced
- 1 tsp Salt
- 1 tsp Ground Black Pepper
- 1/4 cup Unsalted Butter, cut into small cubes

Potatoes:

- 2 medium-sized Yukon Gold Potatoes
- Black Pepper Smoked Duck
- 1 tsp ground Thyme

Plating:

- 1 large Avocado, diced into 1/4-inch cubes
- 2-3 slices Hard Smoked Gouda Cheese, cut into 1/4-inch cubes

