

“Give me
a Mandy
Mum!”



Kim McCosker
Co-founder of 4 Ingredients

AUSSIE MANDARIN CRISPY DUCK ROLLS

MAKES 8

INGREDIENTS

- 2 Aussie Mandarins
- 250g Chinese roasted duck,
sliced with skin on
- 60ml hoisin sauce
- 8 rice paper sheets

METHOD

Soak a rice paper sheet in warm water. After 15 seconds, remove and lay onto a flat clean surface. Brush with hoisin sauce. Place warm duck meat and Aussie Mandarin on top. Fold in the top and the bottom then roll from left to right, sealing in the contents. Repeat the process.

PLATING

For some green, add some thinly sliced spring onion and for some crunch and some toasted sesame seeds.



Aussie Mandarins