SINGAPORE / SINGAPORE STREET FOOD

BRAISED DUCK WITH RICE

Braised duck is simmered whole in soy sauce, oyster sauce, galangal and warm spices until tender, then sliced and served with rice, its own sauce, cucumber, coriander and a chilli and calamansi dip.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	25 min	1 h 40 min	2 h 5 min	Medium	Medium

INGREDIENTS

FOR THE DUCK

1 duck (about 2 kg), cleaned
2 tsp five-spice powder
1 tbsp salt
3 tbsp neutral oil
3 tbsp sugar

6 garlic cloves, bruised
40 g galangal, sliced
20 g ginger, sliced
2 cinnamon sticks
3 star anise
5 cloves
100 ml dark soy sauce
100 ml light soy sauce
3 tbsp oyster sauce
2 l water
4 eggs, hard-boiled and peeled

FOR THE DIP

6 red chillies
3 garlic cloves
3 tbsp light soy sauce
3 tbsp calamansi or lime juice

TO SERVE

Steamed rice
1 cucumber, sliced
Coriander

METHOD

SEASON THE DUCK

1. Rub the duck inside and out with the five-spice and salt and leave for 1 hour. Rinse and dry.

BRAISE

2. Heat the oil and sugar in a pot large enough for the duck, over medium heat, until the sugar turns deep amber. Add the garlic, galangal, ginger and spices and stir for 1 minute.
3. Add the soy sauces, oyster sauce and water and bring to the boil. Lower in the duck, breast down.
4. Cover and simmer gently for 1 1/4 to 1 1/2 hours, turning every 20 minutes, until tender. Add the eggs for the last 30 minutes.
5. Leave the duck in the liquid off the heat for 30 minutes, then lift out.

MAKE THE SAUCE AND DIP

6. Skim off the fat. Boil 600 ml of the liquid for 10 minutes, until glossy.
7. Pound the chillies and garlic and stir in the soy and calamansi juice.

SERVE

8. Slice the duck over the cucumber, pour over the sauce and top with coriander. Serve with rice, the halved eggs and the dip.

USEFUL SHORTCUTS FOR HOME COOKS

Duck legs alone work: braise them for 1 1/4 hours.

Strain and freeze the braising liquid and use it again next time. It only gets better.

Cook the rice in a little of the duck fat and diluted braising liquid for a richer duck rice.

The tau kwa pau stall at Dunman Food Centre is also well known for its duck, which they have been doing since the fifties. It is braised in soy sauce with sos tiram, oyster sauce.Sliced, on its dark sauce and under a pile of coriander, with the chilli, soy and calamansi dip on the side, it is for Will a...