

# **Duo of Duck**





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- Sub Category Name Food Main Courses
- Recipe Source Name
   The Dilmah Book of Tea inspired Cuisine & Beverage

#### **Used Teas**



Orange And Ginger

## **Ingredients**

### **Tea Smoked Duck Sausage and Duck Breast Ingredients for smoking**

- Dilmah Orange & Ginger Tea
- Brown sugar
- Cinnamon stick
- Bay leaves
- Red rice



Orange zest

#### **Ingredients for Tea Duck Jus**

- Dilmah Orange & Ginger Tea
- Duck stock
- Red wine
- · Hard butter

#### **Methods and Directions**

#### Tea Smoked Duck Sausage and Duck Breast

- Mince the duck meat and season.
- Cook the duck liver.
- Mix with pistachio nuts, cooked duck liver and add a dash of Brandy.
- Fill into a sausage skin and make the sausage. Set aside.
- Season the duck breasts and seal on both side with orange.
- Prepare the cous cous with the dry fruits.

#### Method of preparation for smoking

- Add all the ingredients into a smoking pot
- Smoke the sausage and duck breasts

#### Method of Preparation of Tea Duck Jus

- Add the duck stock and red wine into a pan and reduce. Remove from fire.
- Stir in the hard butter and tea.

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