

PANANG CURRY WITH ROASTED DUCK



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Nongnuch Abanpaew



Anupong Nualchawee

An unmistakable resort, set amidst one of the best golf courses in the region, Le Méridien Hotel Suvarnabhumi is a compelling choice for meetings and city escapes. It is also the closest five star resort to Bangkok's International Airport. Be inspired and energised by the global flavours and creative presentations of their carefully curated fare at Latest Recipe, Favola, and Latitude 13° 39'. Represented by Anupong Nualchawee & Nongnuch Abanpaew.

- Sub Category Name
Combo
Main Courses
- Recipe Source Name
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Ingredients

PANANG CURRY WITH ROASTED DUCK

- 350g duck breast
- 100g Panang curry paste
- 800ml coconut milk
- 60g plum sugar
- 50g chopped peanut
- 30ml fish sauce
- 50g lychee
- 5g Kaffir lime leaves
- 10ml red chilli oil



Coconut Microwave Sponge

- 220ml simple syrup
- 200ml lychee juice
- 100g lychee purée
- 4g sodium alginate
- 5g calcium chloride
- 500ml water

Methods and Directions

PANANG CURRY WITH ROASTED DUCK

- Sear duck breast, set aside.
- Heat half of coconut cream, add curry paste stir until curry is cooked and flavour comes out.
- Add the remainder of coconut milk, plum sugar, lychee and chopped peanuts.
- Add seared duck into sauce.
- Simmer at 65-75°C for 1 hour.

Coconut Microwave Sponge

- Blend syrup with alginate and then add lychee juice and purée, set aside for 45 minutes.
- Mix calcium chloride in water.
- Pour lychee mix 1 spoon at a time, wait for 1 minute, take off and rinse.

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