

## Jasmine Tea Smoked Duck with Pineapple Chutney

### Duck

- 2 duck breasts
- 6 tbsp Shangri La Jasmine tea
- 2 cinnamon sticks
- 5 star anise
- 5 cloves
- 10 cardamon pods
- Zest of 1 orange
- Salt and pepper

1. Season the duck breast with salt and pepper. Fry in a non-stick pan skin side down until the fat is well rendered and crispy. Turn and quickly seal the under side.
2. Place in a bamboo steamer basket and cover.
3. Smash the spices and tea in a pestle and mortar.
4. Heat a heavy bottomed pan until red hot and smoking. Add spices and quickly place the steamer on top.
5. Remove the pan from the heat and allow to stand for 10-15 minutes until the duck is cooked through.
6. Allow to cool slightly. Slice and arrange duck breast and serve with the pineapple chutney and green leaves.

### Chutney

- 2.2 lbs pineapple, chopped in small pieces
- 10.5 oz finely chopped onions
- 8 tbsp white wine vinegar
- 9 oz sugar
- 1 tsp salt
- 2 cloves garlic
- 1 tsp black cumin
- 2 tsp Indian curry powder
- 1/2 tsp turmeric
- 1/2 tsp ginger powder
- 3.5 oz water

1. Place pineapple and onions into a pot, add all the other ingredients and bring to a boil.
2. Simmer the chutney for 30-40 minutes stirring regularly so it doesn't stick.
3. Cool and store in air tight jars in the refrigerator until required.