



Hoisin Duck Gow Gee

1 tbs peanut oil
300g cup mushrooms,
chopped
100g fresh shiitake
mushrooms, chopped
400g cooked duck, roughly
chopped (see tip)
1/4 cup salted peanuts
4 green onions, roughly
chopped
2 tbs hoisin sauce
40 gow gee wrappers

1. Heat a medium frying pan over high heat until hot. Add the oil and mushrooms and cook, stirring occasionally, for 5 minutes or until the mushrooms are tender. Transfer to a plate lined with a paper towel and set aside to cool for 15 minutes.
2. Place the duck in a food processor with the peanuts and green onions and pulse until finely chopped. Transfer to a bowl. Drain any excess moisture from the mushrooms and process until very finely chopped, add to the duck mixture. Add hoisin and mix until well combined.
3. Brush half the gow gee lightly with water. Place 1 heaped teaspoon of mushroom duck mixture into the centre of one gow gee then fold in half to form a semicircle. Pinch edges together to seal.
4. Half fill a large frying pan or wok with hot water and bring to the boil over high heat. Line a large bamboo steamer with baking paper and arrange the gow gee about 2cm apart, in the steamer. Place the steamer over the boiling water, cover with the steamer lid and cook, in batches, for 4 minutes or until pastry is tender. Serve hot with extra hoisin for dipping.

Tip: Gow gees can be deep fried instead of steamed if you like. Gow gee wrappers are available, fresh from Asian food stores and large supermarkets. Cooked duck meat can be purchased from Asian food stores and specialty barbecued meat shops. The Luv-a-Duck range is also sold at supermarkets.