

燒鴨沙田柚沙律 – BBQ Duck Pomelo Salad

材料 Ingredients

蒜頭, 切薄片	1 湯匙	Garlic, thinly sliced	1 tbsp
乾蔥頭, 切薄片	1 湯匙	Shallots, thinly sliced	1 tbsp
椰絲	2 湯匙	Grated coconut, roasted	2 tbsp
沙田柚	1 杯	Pomelo segment, shredded	1 cup
紅辣椒, 切碎	1 茶匙	Red chilies, chopped	1 tsp
花生碎	1 湯匙	Ground roasted peanuts	1 tbsp
芫茜	2 湯匙	Coriander leaves	2 tbsp
極上燒臘系列 - 燒鴨, 手撕	1 隻	Premium BBQ Product – BBQ duck breast, hand shredded	1 duck

沙律汁

Salad Dressing

椰奶	½ 杯	Coconut milk	½ tbsp
蔗糖, 磨碎	2 茶匙	Grated palm sugar	2 tsp
魚露	1 湯匙	Fish sauce	1 tbsp
青檸汁	2 湯匙	Lime juice	2 tbsp

步驟 Directions

1. 將椰奶、蔗糖、魚露及青檸汁煮約 10 分鐘。放涼待用。
2. 分別炒香蒜片及乾蔥片，約 1 分鐘。放入碗內。
3. 加入椰絲、沙田柚絲、手撕燒鴨、辣椒碎及花生碎，拌勻。
4. 拌入沙律汁，灑上芫茜作裝飾，即成。

1. Boil the coconut milk, palm sugar, fish sauce and lime juice in a saucepan for 10 minutes. Set aside to cool.
2. Stir fry garlic and shallots separately for 1 minute. Remove and let cool in a bowl.
3. Add roasted coconut, pomelo, shredded BBQ duck breast, chilies, and ground roasted peanuts, mix well.
4. Dress the salad and garnish with coriander leaves.