



Chinese-Style Duck Pancake Canapés

These mini Chinese-style duck pancake canapés are an absolute crowd pleaser

Serves: 24

Prepare: 10 Minutes

Cook: 1 Minute

Difficulty: Easy

Ingredients

- 200g cooked [duck meat](#), shredded
- 85g hoisin sauce
- 12 chinese-style pancakes
- 1/4 cucumber, cut into thin strips (approx 6cm)
- 24 chive sprigs
- extra hoisin sauce for dipping, to serve

Method

1. Place the shredded duck meat in a bowl and stir through the hoisin sauce. Set aside until ready to assemble.
2. Cut two long 4-5cm strips out of each pancake, discarding of the outer edges.
3. Position a pancake strip vertical on a surface and place a couple of cucumber strands horizontally at the top. Spoon on a small amount of shredded duck so the fibres also sit horizontally with a little overhang either side of the pancake. Roll up the pancake to enclose the filling.
4. Carefully tie and knot the roll closed using a sprig of chive and trim away any long ends to create a neat finish.
5. Serve on a plate with a little extra hoisin sauce for dipping.