



Duck Noodle Soup

Made with Borough Broth Co. Free-Range Organic Duck Bone Broth

Serves: 2

Prepare: 10 Minutes

Cook: 20 Minutes

Difficulty: easy

Ingredients

- 2 pouches of [free-range organic duck bone broth?](#)
- [400g organic duck \(breast or leg\)?](#)
- 2 tbsp tamari?
- 30ml mirin?
- 3 garlic cloves, sliced?
- 1 red chilli, split in half lengthways?
- 2cm fresh ginger, sliced?
- 3 star anise?
- 1 cinnamon stick?
- zest of ½ an orange, grated?
- 250g dried buckwheat noodles?
- 2 pak choi, roughly chopped ?
- lime wedges, coriander and sliced spring onion to serve?

Method

1. Boil the kettle, add the duck to a large saucepan with enough water to cover. Bring to the boil, then reduce heat and simmer for 5-7 minutes, ensuring any scum is removed from the surface once cooked, strain the duck ?
2. Return the strained duck to the pan and add the duck broth, along with the orange zest, ginger, garlic, chilli, tamari, wine or mirin, star anise and ginger. Cover with a lid, bring to the boil and then reduce the heat, skimming off the fat often. until the meat is tender ?
3. Remove the duck and leave to cool. Bring the soup to the boil, then simmer for half an hour or until reduced by a third, checking occasionally to skim the scum from the surface ?
4. Tear the duck meat into chunky pieces? ?
5. Once the soup is ready, strain through a fine sieve and return to the pan ?
6. Add the noodles to the broth, stir and cook for about 3 minutes or until just tender ?
7. Place the noodles into bowls. Add the pak choi and duck pieces and ladle over the broth then garnish with the spring onions, coriander and serve with lime wedges to serve