



名厨黄守清

黄守清小时候，家人在新山开中餐馆，耳濡目染之下，使他对烹饪产生了兴趣。犹记得以前客人办喜酒的时候，芋泥香酥鸭是必点的一道菜，让他留下深刻的印象。当了厨师后，他对这道美味又怀旧的办桌菜，依然是回味的。

闲暇时，他不断尝试把传统的香酥鸭“改头换面”，希望把这道菜继续发扬光大。经过多次的改良，终于提升出色香味俱全的橙皮香酥鸭。把原本裹在卤鸭外面的芋泥改成虾胶，并在虾胶中加了马蹄、松菇等等，加上咸蛋和橙皮丝的香味，让口感更丰富，味道更清香。

甜橙皮香酥鸭

6人份

用料

鲜鸭½只、酱油3大匙（加入少许AOX水混匀）、虾胶150克、松茸菇粒50克、西芹粒80克、马蹄粒80克、茼蒿粒20克、鲜橙皮丝10克（加100克糖腌味4小时）、咸蛋黄2个（蒸熟后压成泥）、腐皮½张

卤水

AOX水1.5公升、八角3颗、花椒少许、蚝油60毫升、青葱少许、姜片少许、盐1小匙、糖1大匙、鸡精粉1大匙

调味料

马铃薯粉2大匙、盐½小匙、糖½大匙、麻油少许

脆浆粉（混匀）

面粉100克、马铃薯粉10克、发粉10克、AOX水100毫升、清油50毫升

做法

1. 把鲜鸭洗净抹干，均匀地涂上酱油水，使其上色。把鸭放入热油中炸至金黄色，捞起沥干。
2. 把炸鸭放入汤锅内，加入卤水用料，用小火卤煮约45分钟。
3. 把虾胶加入松茸菇、西芹、马蹄、茼蒿、一半的橙皮丝和调味料，一起搅拌均匀。
4. 取出卤鸭去骨取肉，切成2片10公分X14公分的鸭肉片，把¼的虾胶抹在每片鸭肉上，接着抹上一层咸蛋黄泥，再抹上¼的虾胶。
5. 把腐皮切成和鸭肉片一样大小，包裹住鸭肉后，热蒸8分钟，取出待凉。
6. 把脆浆粉面糊均匀地涂在腐皮上，放入180°C的热油内炸至金黄色。捞起沥干切块，撒上剩余的橙皮丝即可。

Crispy Duck with Orange Zest

serves 6

Ingredients

½ fresh duck, 3 tbsp dark soy sauce (dilute with some AOX water), 150g prawn paste, 50g minced hon shimeji mushrooms, 80g minced celery, 80g minced water chestnut, 20g chopped coriander leaves, 10g fresh orange zest (shred and marinate with 100g sugar for 4 hours), 2 salted egg yolks (steam and mash), ½ pc bean curd skin

Braising Sauce Ingredients

1.5 litre AOX water, 3 star anise, some Sichuan peppercorns, 60ml oyster sauce, some spring onion, some ginger slices, 1 tsp salt, 1 tbsp sugar, 1 tbsp chicken seasoning powder

Seasoning

2 tbsp potato starch, ½ tsp salt, ½ tsp sugar, some sesame oil

Batter (mix well)

100g plain flour, 10g potato starch, 10g baking powder, 100ml AOX water, 50ml oil

Method

1. Rinse duck and pat dry. Rub duck evenly with dark soy sauce mixture. Heat up oil. Deep-fry duck until golden brown. Drain and set aside.
2. Place duck in a pot. Add Braising Sauce Ingredients, cook over low heat for 45mins.
3. Combine prawn paste, mushrooms, celery, water chestnut, coriander, ½ portion of orange zest and Seasoning. Mix well.
4. Debone duck and cut meat into two 10cm X 14cm pieces. Spread ¼ portion of prawn paste on each piece of meat, follow by a layer of salted egg yolk. Top with ¼ portion of prawn paste.
5. Cut bean curd skin into the same size as the duck meat. Wrap meat in bean curd skin. Steam for 8 mins. Remove and leave to cool.
6. Spread batter on bean curd skin. Deep-fry in 180 °C oil. Drain and cut into pieces. Sprinkle with remaining orange zest and serve.

