

# Chinese Duck Coleslaw

(from the Queensland College of Wine Tourism Menu)

1.

1 tbsp Kecap Manis

1 tbsp fish sauce

1 tbsp sesame oil

1/4 cup peanut oil

1 seeded, chopped chilli

2 tsp grated ginger

1 tbsp caster sugar

whisk to combine

2.

1/4 white cabbage chopped

4 spring onions sliced finely

1/2 cup chopped coriander

1 shredded Chinese Roast duck

3.

Dry roast 1/4 cup peanuts

+ grate over palm sugar to caramelize.

DELISH!

Pour dressing over vege mix and top with coriander and peanuts.