

Spicy Duck and Watermelon Cashew Nut Salad

Prepared by ^{M A R C}
Michelin Star chef **FOSH**

SERVES 4

4 cooked confit duck legs

½ chilled watermelon, diced

2 shallots, finely chopped

1 cucumber, peeled & diced

50g roasted cashew nuts

½ bunch of Thai basil leaves

½ bunch fresh coriander leaves

2 bunches of rocket leaves

½ tsp sesame oil

1tbsp rice vinegar

Seasoning

Spicy sauce:

1 tbsp Hoisin sauce

2 tbsp sweet chilli sauce

1 tsp sambal oelek

A pinch of Chili flakes

1. Place the duck leg confit skin side and fry gently until the skin is golden and crispy.
2. Heat the oven to 180c and cook for 4-5 minutes.
3. Remove the bone and cut the duck legs in half.
4. Mix the hoisin sauce, chilli sauce, sambal oelek and chilli flakes. Glaze the pieces of duck and return to the oven for 2 minutes.
5. Place the watermelon, cucumber, shallots, fresh herbs, and cashew nuts in a bowl. Add the sesame oil and rice vinegar. Season and mix well.
6. Divide the salad between 4 bowls and place the crispy duck pieces on top. Garnish with rocket leaves and drizzle with remaining spicy sauce.

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