

Four Seasons Hotel Bangkok: Spicy Duck Salad (by Chef Andrea Accordi)

The new Four Seasons is a game-changer for Bangkok, bringing 700 jobs to the city and a new luxury option for travelers looking to explore Southeast Asia. Set on the banks of the Chao Phraya River, the 299-room property includes a riverfront infinity pool, Cantonese restaurant and Thai spa.

INGREDIENTS (serves four)

- Minced duck meat without skin: 300 gr
- Sliced shallot: 1/3 cup
- Mint leaves: 1/3 cup
- Chopped galangal: 1/3 cup
- Chopped spring onion: 3-4 pieces
- Julienne coriander
- Saw blade: 3-4 pieces
- Lime: 2-3 pieces
- Toasted ground rice: 2 tbs
- Fish sauce: 1 tbs
- Chili powder: 1 tbs
- Long pepper powder: 1 tsp
- Cooking oil: 1 tbs
- Garnish: Betel leaves (6 pieces) and yardlong beans (6 pieces)

PREPARATION

- Heat the pot over medium heat, add oil, and when hot, add minced duck, chopped galangal and roasted long pepper powder.
- Roast well all ingredients for two minutes and remove from the fire.
- Add to the pot the roasted ground rice, sliced shallot, spring onion, mint leaves, coriander.
- Season with fish sauce, lime juice and chili powder and mix well. Serve the salad together with the garnish.

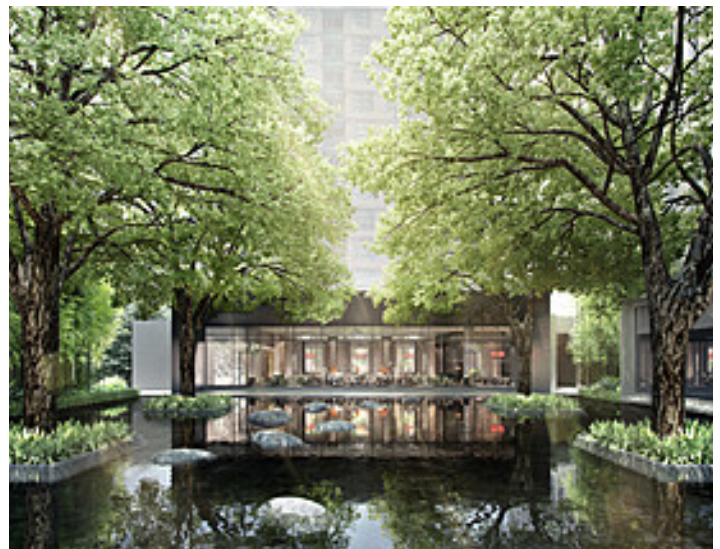


Photo courtesy the Four Seasons (right)