

Duck Dumpling Soup (Supa cu Galuste)

Ingredients

- 2 litres homemade duck stock
- 12 wonton wrappers
- 1 egg yolk
- 300g duck breast or thigh meat
- 2 tablespoons minced onion
- Salt and pepper to taste

Method

Step 1

Heat duck stock in heavy saucepan.

Step 2

Place duck meat, egg, onion and salt and pepper into a food processor and blend into smooth paste

Step 3

Place one dessert spoon of duck meat into each wonton wrapper and seal

Step 4

Place the dumplings into the boiling duck stock and simmer for 10 minutes until dumplings are cooked

Step 5

Serve in individual bowls and garnish with parsley or chopped chives.