



Ravishing Raya Renduck

Ingredients

- 2 Kg Duck
- 4 packets MAGGI® Sambal Tumis
- 3 cloves Garlic
- 2 Onion
- 1 in Tumeric
- 1 in Galangal
- 2 in Ginger
- 5 Stalks Lemongrass
- 4 Bird's Eye Chilli
- 3 tbsp Coriander Powder
- 2 tbsp Cumin Powder
- 1 tbsp Gula Melaka
- 4 tbsp MAGGI® Oyster Sauce
- 300 g Natural Fat Free Yogurt
- 3 tbsp Roasted Coconut Paste
- 2 Stalks Lemongrass
- 3 pcs Tumeric Leaf

Instruction

1. In a wok, add duck and blended ingredients and MAGGI® Sambal Tumis. Allow it to cook for an hour on low heat.
2. Add gula melaka, MAGGI® Oyster Sauce, Nestlé Natural Set Yogurt, fried coconut paste, leongrass and turmeric leaves and stir thoroughly on low heat.
3. Cook until gravy turns dry.

Nutrition

Carbohydrates	11.3 g
Energy	335.49 kcal
Fats	16.42 g
Protein	34.51 g

🕒 85 Minutes

⊕ 12 hidangan