

Duck with Croatian mlinci and cucumbers in sour cream

Ingredients

For the mlinci

- 300g/10½oz plain flour
- 1 egg, beaten
- water, to bind

For the duck

- 2 duck breasts, skin-on

For the cucumber side dish

- 284ml/10fl oz tub of sour cream
- ½ cucumber, cut in half lengthways, then thinly sliced
- 1 garlic clove, crushed
- paprika, to garnish

Preparation method

1. Prepare the mlinci. Put the flour into a mixing bowl and create a well. Add the egg and enough water to make a stiff dough. Break off a golf ball-sized lump and roll until 3mm/1/8in thick. Repeat with the remaining pastry. Heat a small frying pan. Add the dough discs and dry-fry until browned on both sides. Set aside to cool.
2. Preheat the oven to 220C/425F/Gas 7. Heat an oven-proof frying pan. Add the duck breast, skin-side down, and cook for 4-5 minutes. Transfer the duck (skin-side up) to the oven and roast for 15-20 minutes, or until the duck is cooked through.
3. Meanwhile, combine all the ingredients for the cucumber side dish in a small bowl. Garnish with a sprinkling of paprika.
4. Bring a large pan of water to the boil. Break the dry-fried mlinci into large pieces and drop into the water. Boil for five minutes, or until soft.
5. Remove the duck from the oven and set on a chopping board to rest, reserving the cooking juices.
6. Drain the mlinci then add to the pan with the duck juices and put back on the heat.
7. To serve, slice the duck breast and arrange on a plate. Add a spoon of the mlinci and a dollop of the cucumber in sour cream.

less than 30 mins

preparation time

30 mins to 1 hour

cooking time

Serves 2

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