

# Tea-Smoked Duck Fettuccine

Yield: 2 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-tea-smoked-duck-recipe>

## Ingredients:

- 2 duck leg about 1 pound
- 2 1/2 teaspoons kosher salt divided
- 1 bay leaf
- 1/4 cup all-purpose flour
- 1/4 cup granulated sugar
- 1/4 cup tea leaves ground, I took the leaves out of Lipton tea bags
- 1/4 cup white rice
- 1 1/4 teaspoons fresh rosemary chopped, divided
- 4 tea bags
- 6 ounces fettuccine
- 2 tablespoons unsalted butter
- 1 shallots thinly sliced
- 6 ounces cremini mushrooms thinly sliced
- 2 tablespoons dried cherry coarsely chopped
- 2 cups heavy cream
- 1 tablespoon fresh lemon juice
- 1/4 teaspoon black ground pepper freshly
- 2 tablespoons pistachios chopped
- 1 tablespoon fresh parsley chopped

## Nutrition:

1. Calories: 1760 calories
2. Carbohydrate: 146 grams
3. Cholesterol: 425 milligrams
4. Fat: 124 grams
5. Fiber: 5 grams
6. Protein: 26 grams
7. SaturatedFat: 74 grams
8. Sodium: 3120 milligrams

9. Sugar: 30 grams

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