



MY DADDY COOKS by Nick Coffler (Hodder, £16.99). *My Daddy Cooks* is the kind of book that happens when the absence of a formal career, the presence of a toddler and access to the internet combine to produce a video blog and a worldwide following. Nick Coffler, a 'very good cook' by his own admission, and home alone with a baby, decided to entertain his son in the kitchen. Archie became enthralled and also, once his father had started filming their culinary efforts, the star of the show. He still is, but Coffler is ahead when it comes to producing a book. *My Daddy Cooks* contains 90 recipes – classics, supper bowls, wok stuff, foolproof grills and puddings. Archie does the tasting. Crispy duck pancakes are rendered here as simple, easy, cheap and quick to do. **CH**

Crispy duck pancakes serves 4

- 2 large duck legs
- pinch of Chinese five spice powder
- half a cucumber, peeled and sliced into matchsticks
- 4 spring onions, cut in half and sliced finely
- hoisin sauce
- 8 Chinese pancakes

Preheat the oven to 200C/gas mark 6. Pat the duck legs dry, season and dust with the five-spice. Put them in a baking dish and roast for an hour. When the duck is tender, leave it to rest and then pull it away from the bone. To serve:



spread hoisin sauce thinly on a pancake, pile on the duck, cucumber and spring onion; roll up and eat with your fingers. Repeat.