

GOURMET duck dumplings



A Fusion of Flavor in Every Bite

Indulge in the rich, succulent taste of duck, wrapped in a delicate dumpling. Our handcrafted duck dumplings come in two bold flavors, offering a gourmet twist on a classic favorite. Perfect for chefs looking to elevate their menus or home cooks wanting restaurant-quality dumplings at home.

Two Irresistible Flavors:

Peking Duck SKU # 55101

Inspired by the classic Chinese dish, these dumplings are filled with savory duck, hoisin sauce, scallions, and aromatic spices, delivering an authentic, umami-packed experience.

Fajita Duck SKU # 55100

A bold, Southwestern twist with tender duck, fire-roasted peppers, onions, and smoky spices, bringing a vibrant, zesty flavor to every bite.

Elevate Your Menu or Home Cooking

Whether served as a signature dish in fine dining, a shareable small plate, or a creative fusion entrée, our gourmet duck dumplings bring bold flavors and premium quality to every meal. Pair them with bold sauces—hoisin, chipotle crema, soy-ginger glaze, or spicy aioli. Bring the rich, authentic taste of duck dumplings to your kitchen!

PACKAGING

4 bags/case
30 pieces/bag

CASE SPECS

13.25" x 7.75" x 6.0"

CASES/LEVEL

14

HIGH

10

TOTAL PALLET

140

- **Rich, Gourmet Flavor**
- **High-Quality Ingredients**
- **Versatile & Easy to Prepare**
- **Perfect for Any Occasion**

**Available for wholesale
and retail orders.**

610-562-3825 • tastyduck.com



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Steamed-Then-Crisped Frozen Dumplings

INGREDIENTS:

- Frozen dumplings
- 1 tbsp rendered duck fat
- Water (for steaming)
- **Optional:** dipping sauce (soy sauce, vinegar, chili oil)

COOKING INSTRUCTIONS:

1. Bring about 1 inch of water to a boil in a steamer pot.
2. Lightly spray or brush the steamer basket with oil, or line it with parchment (with holes), cabbage leaves, or a silicone liner to prevent sticking.
3. Place frozen dumplings in the basket, leaving space between them.
4. Cover and steam for 8–10 minutes, until fully cooked through.
5. Heat oil in a non-stick pan over medium-high heat.
6. Add steamed dumplings and pan-fry for 1–2 minutes until the bottoms are crispy.

Serve immediately with your favorite dipping sauce!