KIKKOMAN

Cepelinai with pulled duck

Total time **260 mins** **200 mins** cooking time **60-720 mins** waiting time

INGREDIENTS

10 portion(s)

For the duck:

600 g	duck leg (weight without bones)
6 g	orange zest
100 ml	orange juice
10 g	chopped garlic
10 g	honey
50 ml	Kikkoman Sauce for Poke Bowl
100 ml	Kikkoman Naturally Brewed Soy Sauce
20 ml	balsamic vinegar
2 g	ground ginger
2 g	ground coriander
2 g	smoked paprika powder
1 g	dried thyme
1 g	chilli flakes
200 ml	chicken stock

For the cepelinai:

1.1 kg	peeled floury potatoes
800 g	wheat flour, type 405
170 g	whole egg
30 g	salt

For the sauce:

70 g	butter
15 g	chopped garlic
400 ml	buttermilk
70 ml	whipping cream
60 ml	Kikkoman Sauce for Poke Bowl

In addition:

60 g	fresh chopped parsley

PREPARATION

Step 1

Pat the duck dry with a kitchen towel. Mix the orange zest, orange juice, garlic, honey, Kikkoman Poke Sauce, Kikkoman Soy Sauce, vinegar, ginger, coriander, paprika, thyme and chilli flakes in a bowl until well combined.

Step 2

Place the duck in the mixture and leave to marinate in the fridge for at least 1 hour (preferably overnight).

Step 3

Then place the duck on a baking tray and cook in a preheated oven at 180 °C for 2-2½ hours until the meat is tender.

Step 4

Pull the meat apart, add 100 ml of the cooking juices to it and leave to cool.

Step 5

Roughly dice half of the potatoes and bring to the boil in cold, salted water. Cook for approx. 20 minutes, then press through a potato ricer. Grate the remaining potatoes finely. Squeeze the liquid out of the mixture and mix in a bowl with the cooked potatoes, flour, egg and salt.

Step 6

Fill each dumpling with approx. 70 g of the potato

mixture and 20 g of duck meat. Seal well and shape into oval balls.

Step 7

Bring a large saucepan of salted water to the boil. Carefully place the cepelinai in the water and cook for 20-25 minutes. When they are cooked, they will float to the surface.

Step 8

For the sauce, melt the butter in a pan. Sauté the garlic in it for about 1 minute. Stir in the buttermilk. Add the cream and stir until the sauce is creamy and warm. It should no longer boil. Flavour with Kikkoman Sauce for Poke Bowl.

Step 9

Serve 3 cepelinai per plate garnished with the sauce and parsley.