KIKKOMAN

Exquisite duck and rice pot with chouriço

Total time **90 mins** **30 mins** preparation time **60 mins** cooking time

Nutritional facts (per portion):
5,554 kJ / 1,332.1 kcal

Fat: **82.9 g** Protein: **82.3 g**
Carbohydrates: **57.7 g**

INGREDIENTS

4 portion(s)

For the duck:

3 piece	of duck leg
2	carrots
1	onion
3	cloves of garlic

For the sauce:

500 g	chouriço (chorizo)
50 ml	port wine
150 ml	Kikkoman Naturally Brewed Soy Sauce
4	allspice berries

For the rice:

1	onion
250 g	long-grain rice, uncooked

To serve:

10 g	parsley
10 g	coriander

PREPARATION

Step 1

3 piece of duck leg - **2** carrots - **1** onion - **3** cloves of garlic
Wash and pat dry the duck legs. Separate at the joint between the upper and lower leg with a sharp knife or poultry shears. Wash and peel the carrots and cut into 1 cm slices. Peel and roughly dice the onion. Coarsely chop the garlic.

Step 2

500 g chouriço - **50 ml** port wine - **150 ml** Kikkoman Naturally Brewed Soy Sauce - **4** allspice berries
Brown the duck legs slowly in a saucepan so that the duck fat seeps out. Add the whole chouriço and the chopped vegetables. Add the port wine, Kikkoman Soy Sauce and allspice. Fill with water until the legs and chouriço are covered. Simmer, covered, for about 45 minutes.

Step 3

Remove the duck legs and chouriço from the liquid. Remove the carrots and strain the stock through a sieve into a jug. Remove the meat from the bones and set aside. Cut the chouriço into slices about 1.5 cm thick.

Step 4

1 onion - **250 g** long-grain rice, uncooked
Peel and finely dice the onion. Mix the rice with the onion and put it in a pot. Top up with approx. 450 ml of the duck stock and bring to the boil, covered. approx. Continue to cook for 10 minutes over a gentle heat until the rice is done

Step 5

10 g parsley - **10 g** coriander

Preheat oven to 160 °C top and bottom heat. Mix the rice with the carrots, duck and chouriço. Save some chouriço for decorating. Spread the rice in a baking dish. Decorate with chouriço. Place in the oven for about 15 minutes. Wash, dry and coarsely chop the parsley and coriander.