

Glazed duck with fried eggplant

INGREDIENTS

4 portion(s)

150 g	Duck breast
0.5	Eggplant
6	Chives
1 pinch	pepper
60 ml	Kikkoman Teriyaki BBQ-Sauce with Honey
1 tbsp	Salad oil
1 tsp	Marmalade (orange)

PREPARATION

Step 1

Clean the duck meat and make small cuts on the skinside. Preheat the oil and fry duck breast thoroughly on both sides. Turn again and fry under lid until medium pink. Remove from frying pan, wrap with aluminum foil and leave to rest for a while.

Step 2

Remove the rest of oil from the frying pan and add 2 tablespoons of water. Slice eggplant into rings of 1cm. Cut them again into halves or quarters if slices are big (bite-sized). Preheat oil in second frying pan and fry eggplant pieces on both sides.

Step 3

Pour some Kikkoman Teriyaki BBQ-Sauce with Honey in the other frying pan. Carve duck breast into slices of chosen thickness and fry for a short moment in the hot glaze until sauce coats evenly on all sides. Put pieces of eggplant on a plate, place slices of duck on each piece. Garnish each slice of duck with marmalade. Sprinkle with chives and pepper.