

Teriyaki duck bites with orange

Total time **30 mins** Preparation time **10 mins** Cooking time **20 mins**

INGREDIENTS

2 portion(s)

2	organic oranges
150 g	daikon radish
200 g	duck breast
2 tbsp	vegetable oil
1 tbsp	brown sugar
4 tbsp	<u>Kikkoman Teriyaki Wok Sauce with Roasted Garlic</u>
4	sprigs of coriander
Also:	wooden skewers

PREPARATION

Step 1

2 organic oranges - **150 g** daikon radish

Wash the oranges. Peel a 10 cm strip of zest and cut it very finely. Peel the oranges with a knife, then cut thick slices from around the central core. Cut them into 12 pieces in total—they don't need to be uniform in shape. Squeeze the remaining orange segments by hand and collect the juice. Wash the daikon and cut it lengthwise into quarters, then slice into 12 pieces.

Step 2

200 g duck breast - **2 tbsp** vegetable oil

Score the skin of the duck breast lengthwise and then crosswise at 5 mm intervals. Fry skin-side down in a little oil in a wok over a medium heat for 12 minutes until golden brown and crispy. Turn over and cook for a further 3 minutes. Remove from the wok (keep the duck fat), and let rest briefly.

Step 3

1 tbsp brown sugar - **4 tbsp** Kikkoman Teriyaki Wok Sauce with Roasted Garlic

Fry the radish in the hot wok for 2 minutes. Halve the duck breast lengthwise and slice each half into 6 pieces, reserving the juices. Add the sugar and duck pieces to the wok and briefly caramelise. Deglaze with the duck juices, the Kikkoman Teriyaki Sauce with Garlic and the orange juice. Reduce briefly over a high heat to glaze the duck and radish.

Step 4

4 sprigs of coriander - Wooden skewers

Skewer one piece each of radish, duck and orange. Pick the coriander leaves, roughly chop, and

sprinkle over the skewers along with the orange zest.