

Teriyaki duck salad with Thai basil

Total time **36 mins** **20 mins** preparation time **16 mins** cooking time

INGREDIENTS

2 portion(s)

200 g	duck breast
2 tbsp	vegetable oil
4 tbsp	<u>Kikkoman Teriyaki BBQ Sauce in Korean Style</u>
0.5	lime
4	kaffir lime leaves (or ½ stalk lemongrass, very finely chopped)
150 g	mango, finely diced
200 g	cucumber, peeled and finely diced
20 g	ginger or galangal, peeled and chopped
1	red chilli, chopped
3	spring onions, sliced
0.5 bunch	of Thai basil, leaves picked
3 tbsp	<u>Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon</u>

PREPARATION

Step 1

200 g duck breast - **2 tbsp** vegetable oil - **2 tbsp** Kikkoman Teriyaki BBQ Sauce in Korean Style

Score the skin of the duck breast lengthwise and crosswise at 5 mm intervals. Fry skin-side down in a pan or on the grill over a medium heat for 12 minutes until golden brown and crispy. Brush with the Kikkoman Teriyaki BBQ Sauce Korean style, turn over, brush again and cook for a further 4 minutes, turning twice more and brushing with the sauce each time. Leave to rest in a bowl.

Step 2

0.5 lime - **4** kaffir lime leaves (or ½ stalk lemongrass, very finely chopped)

Peel the lime and finely dice the flesh. Remove the central vein from the kaffir lime leaves and slice them as finely as possible.

Step 3

150 g mango, finely diced - **200 g** cucumber, peeled and finely diced - **20 g** ginger or galangal, peeled and chopped - **1** red chilli, chopped - **3** spring onions, sliced - **0.5 bunch** of Thai basil, leaves picked - **3 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon

Mix the lime and kaffir lime leaves with the other ingredients and Kikkoman Ponzu Lemon.

Step 4

2 tbsp Kikkoman Teriyaki BBQ Sauce in Korean Style

Slice the duck breast lengthwise, then cut across into strips. Return to the bowl, season with the Kikkoman Teriyaki BBQ Sauce Korean style and gently mix with the salad.