KIKKOMAN

Duck with noodles in a fruity sauce

Total time **71 mins** **20 mins** preparation time **51 mins** cooking time

INGREDIENTS

10 portion(s)

For the duck:

1.7 kg	duck breast with skin
15 g	sea salt

For the noodles:

200 g	onions, chopped
100 g	butter
100 ml	Kikkoman Spicy Chili Sauce for Kimchi
150 ml	Kikkoman Naturally Brewed Soy Sauce
300 ml	mango purée
100 g	raisins
0.2 l	water
500 g	chow mein noodles

For the broccoli:

500 g	broccoli, cut into florets

For garnish:

50 g	spring onions, sliced
50 g	peanuts, salted and chopped

PREPARATION

Step 1

Score the skin of the duck breast in a diamond pattern and salt thoroughly. Place skin-side down in a cold pan and fry over a medium heat for approx. 10 minutes until the skin is crispy. Turn over and fry for a further 3-4 minutes. Then cook in the oven on a rack at 160 °C top/bottom heat for approx. 10 minutes until the desired degree of doneness is reached. After cooking, let stand for at least 5 minutes (ideally in a Hold-o-mat) and then carve.

Step 2

Fry the onions in butter in a pan over a medium heat for approx. 5 minutes until golden brown. Deglaze with Kikkoman Kimchi Chili Sauce, Kikkoman Soy Sauce and mango purée. Add the raisins and water, mix well, cover and cook over a low heat for approx. 10 minutes.

Step 3

Blanch the broccoli florets in salted water for 1-2 minutes, then plunge briefly in cold water.

Step 4

Cook the noodles according to the packet instructions, drain, and set aside until needed.

Step 5

Mix the noodles with the sauce and arrange on plates. Place the sliced duck breast on top and garnish with the spring onions, peanuts and

broccoli.