

# Kimchi risotto with crispy goose breast

Total time **240 mins** 60 mins preparation time **180 mins** cooking time

## INGREDIENTS

10 portion(s)

### For the goose breast:

|               |                                             |
|---------------|---------------------------------------------|
| <b>3.5 kg</b> | goose breast (approx. 5 pieces), with bones |
|               | Salt                                        |
| <b>200 g</b>  | carrots, roughly chopped                    |
| <b>135 g</b>  | onions, roughly chopped                     |
| <b>200 g</b>  | celery, roughly chopped                     |
| <b>30 ml</b>  | vegetable oil                               |
| <b>100 ml</b> | <u>Kikkoman Teriyaki Glaze</u>              |
| <b>500 ml</b> | water                                       |

### For the risotto:

|               |                                              |
|---------------|----------------------------------------------|
| <b>60 ml</b>  | vegetable oil                                |
| <b>225 g</b>  | shallots, finely diced                       |
| <b>500 g</b>  | Chinese cabbage                              |
| <b>500 g</b>  | risotto rice                                 |
| <b>300 ml</b> | white wine                                   |
| <b>1.5 l</b>  | chicken stock                                |
| <b>100 g</b>  | <u>Kikkoman Spicy Chili Sauce for Kimchi</u> |
| <b>200 g</b>  | butter, in flakes                            |
| <b>200 g</b>  | Parmesan, freshly grated                     |

### In addition:

|              |                          |
|--------------|--------------------------|
| <b>10 g</b>  | coriander, leaves picked |
| <b>100 g</b> | leek (green part only)   |

## PREPARATION

### Step 1

For the goose breast, preheat the oven to approx. 160°C (fan). Score the skin of the goose breasts with a sharp knife. Heat the oil in a roasting tin and sear the meat over a medium heat for 5–6 minutes.

### Step 2

Remove the goose breasts and season lightly with salt. Add the vegetables to the roasting tin, sauté for 2–3 minutes and deglaze with the water. Place the goose breasts skin-side up on top of the vegetables, cover with a lid and roast in the oven for 1 hour. Remove the lid and cook uncovered for a further hour until cooked through.

### Step 3

Remove the meat from the bones and brush with Kikkoman Teriyaki Glaze. Briefly heat under a salamander or in the oven.

### Step 4

For the risotto, finely dice the stalk of the Chinese cabbage and cut the leaves into large pieces. Heat half the oil in a saucepan over a medium heat. Sauté the shallots and diced cabbage for 2–3 minutes, then stir in the rice and cook for another 2–3 minutes. Deglaze with the white wine and add the chicken stock. Simmer gently for approx. 25 minutes, stirring occasionally.

### Step 5

To finish, stir in the Kikkoman Kimchi Chili Sauce, butter and Parmesan.

### **Step 6**

Fry the cabbage leaves in a separate pan with the remaining oil for 2–3 minutes, then fold into the risotto just before serving.

### **Step 7**

Wash the leek and coriander and leave to drain. Tear the coriander roughly. Cut the leek into fine strips and place in ice cold water so it curls.

### **Step 8**

Spoon the risotto onto plates. Slice the goose breast and serve on top of the risotto with the coriander and leek.