

Teriyaki Duck Kebabs (Makes 18 pieces)

Ingredients

- 500g minced duck breast
- 200g minced chicken thigh
- 25g duck skin
- ½ onion, finely diced
- 100ml sake*
- 1 Tbs Japanese worcestershire sauce*
- 3 Tbs white miso
- 1 Tbs minced fresh ginger
- 1 egg
- Salt and pepper
- Sansho pepper*
- Finely chopped spring onion
- Wooden skewers (thick)

*These products are available from any Japanese grocery store.

Teriyaki Sauce

- 360ml soy
- 240ml mirin*
- 1200ml sake*
- 225g brown sugar
- 120ml tamari*

Combine all ingredients, bring to boil and reduce by 1/3rd or until thickened. Check taste and adjust accordingly if too salty or too sweet.

Method

- Put roughly chopped chicken and duck meat into food processor and process until meat is finely minced
- Add remaining ingredients and mix together until well combined
- Rest in fridge for one hour until firm
- Mould around wooden skewers
- Pan fry in a shallow pan or grill on a BBQ
- Glaze with Teriyaki sauce until it thickly coats the kebab
- Serve with Sansho pepper and spring onions



This recipe is brought to you by Ocha, proudly supporting Fletchers.



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