



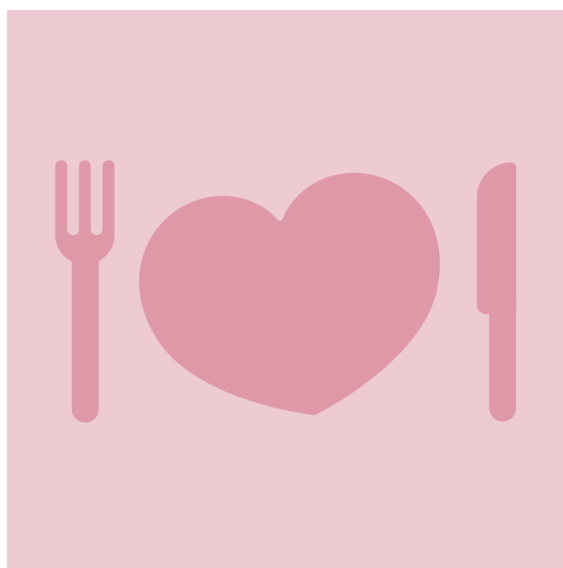
JAPANESE DUCK SKEWERS WITH DAIKON

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

Difficulty: Easy

Serves: 2

Cooking: 20 minutes



INGREDIENTS

2 Luv-a-Duck Fresh Duck Breasts,
cut lengthways in 4

2 tbs. miso paste

2 tbs. brown sugar

2 tbs. soy

1 tbs. lemon juice

½ a daikon, peeled and julienned

1 tbs. lemon juice

1 tsp. sugar

Pinch of salt

1 tbs. olive oil

METHOD

1. Combine the miso paste, sugar, soy and lemon in a bowl until the sugar dissolves.

2. Using skewers, thread the Duck pieces. Heat a BBQ or griddle pan and lightly grease with oil. Brush the Duck with the marinade and turn the Duck every 30 seconds, brushing with the marinade every time. Cook for 5-6 minutes in total.

3. Dress the daikon with the lemon juice, sugar, salt and oil and served with Duck skewers.