

# KOHLER FOOD & WINE

## DUCK TSUKUNE

Andrew Zimmern

---

### The Tare

¼ cup dashi

¼ cup sake

½ cup mirin

½ cup soy sauce

2 tablespoons brown sugar

Bring to a slow simmer and reduce to a near glaze very slowly, at a bare simmer.

### Tsukune

4 scallions, minced

10 fresh shiso leaves, sliced very thin

1 pound ground duck meat from breast and leg (look to incorporate about 15% of the weight from the fat/skin)

1 tablespoon toasted sesame oil

1 tablespoon blonde miso

5" to 6" bamboo skewers

Combine all ingredients well. Divide into golf-ball-sized portions (around 14), shape into ovals and thread one piece on each skewer.

Brush with peanut or canola oil.

Grill until just done 4-5 minutes, being careful not to cook the bamboo skewers.

Brush with the tare after the first few turns to let the charred duck soak up the sauce. When the tsukune are plated, brush one last time.

### Soy-Cured Egg Yolks

1 cup aged all-natural soy sauce

whole egg yolks, without any whites, 1 egg yolk per diner/guest

Place soy sauce into a square or rectangular nonreactive glass or stainless steel brownie pan. Add egg yolks one at a time into the pan. Be sure none break during this process. Refrigerate for 8-12 hours, covered. Cure for no more than 12 hours at most.

After curing, use a small slotted spoon to take the yolks out one at a time and place in ceramic sauce bowls for dipping.

(For smaller numbers, I take a cup of soy sauce and place in a soup bowl and cure 4 yolks at a time.)

### For Serving

Plate a few tsukune on a small oval plate, garnishing with shiso leaves and a few slices of radish.

Serve with a small dipping bowl containing a cured egg sprinkled with togarashi and some bold Japanese mustard dabbed on the edge of the bowl.