

Protein: Whole Duck
Produce: Graffiti Eggplant
Equipment: Vegetable Sheeter
Style: Liquid & Solid
Wild Spin: Bananas

DUCK KIMCHI SOUP

**WITH DAIKON RADISH & SWEET POTATO “PAPPARDELLE,”
GRILLED GRAFFITI EGGPLANT, CILANTRO**

SERVES: 4

DUCK MEATBALLS

INGREDIENTS

2 each boned out ground duck legs
1 each ground duck liver
1 each ground heart
1 each ground duck gizzard
2 each duck eggs
½ cup gochujang paste
¼ cup oyster sauce
¼ cup miso paste
1 Tbsp. CKG Fried Chicken Seasoning
2 Tbsp. furikake
2 cups panko breadcrumbs
1 cup chiffonade cilantro

DIRECTIONS

Preheat fryer to 375°F.
Place all ingredients into a bowl.
Mix well.
Portion into 1.5 oz meatballs.
Fry meatballs for 2 minutes.
Remove and reserve warm.

GOCHUJANG HONEY GLAZED DUCK BREAST

INGREDIENTS

2 each duck breasts
½ cup honey
¼ cup gochujang paste
1 Tbsp. CKG Raging Cajun Spice

DIRECTIONS

Preheat grill on medium-high heat.
Place duck breast fat side down in a cast iron skillet.
Turn heat to medium and render fat (about 10 minutes).
Baste the flesh side with hot fat for 1 minute.
Combine honey, gochujang, and Raging Cajun spice.
Coat duck breasts well in glaze.
Place on grill and char on all sides (15–20 seconds per side).
Remove and rest for 5 minutes.
Slice into thin pieces.

DUCK STOCK

INGREDIENTS

2.5 quarts boiling water
1 each duck neck
1 each duck breast carcass, chopped into 3” pieces
6 each garlic cloves

DIRECTIONS

Place all ingredients into a pot.
Bring to a boil and cook for 15 minutes.
Strain and reserve.

KIMCHI SOUP BASE

PHASE #1

INGREDIENTS

2 quarts duck stock
2 oz dried anchovies
½ cup miso paste
¼ cup gochujang paste
6 garlic cloves
1 pint kimchi
2 oz oyster sauce
1 oz tamari

DIRECTIONS

Place all ingredients into a pot.
Bring to a boil.
Cook for 5 minutes.
Purée and reserve hot.

FINISHED SOUP

INGREDIENTS

2 quarts kimchi soup base
1 cup julienne graffiti eggplant
1 cup kimchi
1 cup rice dumplings
12 each duck meatballs
1 cup grilled graffiti eggplant, batonnet cut
1 cup sweet potato “pappardelle” (blanched in kimchi base, 5 minutes)
1 cup daikon radish “pappardelle” (blanched in kimchi base, 5 minutes)
1 cup fried red bananas (½” pieces)

DIRECTIONS

Combine all ingredients into a large pot.
Bring to a boil and reduce to a simmer.
Reserve warm.

THE BUILD

Place 8 oz broth into a bowl.
Add ¼ cup each daikon and sweet potato “pappardelle.”
Add ¼ cup each kimchi, grilled eggplant, and julienne eggplant.
Add 3 each rice cakes.
Add 2 each duck meatballs.
Add ½ duck breast (sliced).
Add 3 pieces fried banana.
Finish with 1 Tbsp. toasted sesame seeds.
Add fresh cilantro.