

## DUCK CARNITAS DAIKON TACOS

Meat from 1 Peking Duck  
(available at Asian Markets)  
2 Daikon radishes, shaved thin  
on mandolin  
Orange Coriander Sauce  
2 Green Apples, sliced thin  
Curry Aioli  
¼ cup chopped cilantro

Shred duck meat. Place daikon radishes in a single layer on a serving platter. Place 2 spoonfuls of duck on each. Top with orange coriander sauce to taste. Fold curry aioli into apple slices, to taste. Place 1-2 slices on each taco. Sprinkle with chopped cilantro. Yield: 48 tacos.

### Orange Coriander Sauce

2 cups sugar  
2 cups water  
Zest of 2 oranges (no pith)  
2 Tablespoons coriander seed  
2 Tablespoons linghams hot sauce  
1/3 cup sweet chili sauce  
(such as Mae Ploy)  
1/3 cup Mandarin orange segments  
¼ cup corn starch mixed with  
¼ cup water (slurry)  
1 Tablespoon cilantro, finely chopped

Bring sugar and water to a boil; stir to dissolve sugar. Add orange zest and coriander seed, cover and allow to steep overnight. Drain and discard solids. Bring liquid to a boil, add hot sauce, chili sauce and orange segments. Combine all ingredients and bring to a boil, whisk in slurry, taste and adjust seasoning. Keep warm and add cilantro right before serving. Yield 4 cups.

### Curry Aioli

2 Tablespoons curry powder, toasted  
2 Tablespoons turmeric, toasted  
2 Tablespoons white vinegar  
1 Tablespoon lemon juice  
2 Tablespoons honey  
1 Tube (17.64 oz) kewpie  
(Japanese mayonnaise)

Combine all ingredients and mix well. Can be stored in refrigerator 3 days. Use any extra for salads or sandwich spread. Yield 3 cups.