



## **DUCK CARNITAS DAIKON TACOS**

### **Chef Richard Sandoval**

#### **Ingredients:**

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  
1/4 cup chopped cilantro

#### **Method:**

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**

#### **Ingredients:**

2 cups sugar  
2 cups water  
Zest of 2 oranges (no pith)  
2 Tbsp. coriander seed  
2 Tbsp. linghams hot sauce  
1/3 cup sweet chili sauce (such as Mae Ploy)  
1/3 cup Mandarin orange segments  
1/4 cup corn starch mixed with  
1/4 cup water (slurry)  
1 Tbsp. cilantro, finely chopped

#### **Method:**

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**

### **Ingredients:**

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

### **Method:**

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