

Duck Dashi Noodle Soup

by Chef Todd Daigneault

Ingredients	Weight	Metric	Measure
Dashi Kombu	1 oz.		
Water for soaking and re-hydrating Kombu			1 qt.
Duck leg meat, pulled			2 cup
MINOR'S® CHICKEN BASE			1 Tbsp.
Smoked duck bacon, sliced			6 slices each
Water for dashi chicken base stock			1.5 qt.
Eggs, hardboiled and halved			4 each
Dried gluten-free tapioca noodles, blanched and rehydrated	8 oz.		
Fresh or canned bamboo shoots, sliced			1/2 cup
Fresh baby spinach, blanched			2 cup
Hot duck dashi stock			6-8 cup
Pulled duck meat from duck dashi			2 cup
Teriyaki sauce			2 tsp.
Soy sauce			1 Tbsp.
Fresh miso paste			4 Tbsp.
Fresh bean sprouts, blanched			1 cup
Carrot, shredded or julienne			1 cup
Spring snap pea, blanched			1 cup
Shitake mushrooms, blanched			1 cup
Scallions, finely chopped on bias (for garnish)			1 stalk each
Truffle oil			4 tsp.

Procedure

1.	Wipe away dirt from the Kombu with a paper towel, being careful not to rub off the white powdery deposits on the seaweed.
2.	Place the Kombu and 1 quart of water in a saucepan. Allow it to soak for 30 minutes to become soft.
3.	Remove the Kombu from the water and discard the water the Kombu soaked in. After Kombu has rehydrated, cut several lengthwise slits into the leaf.
4.	Return the Kombu to 1.5 quarts of fresh water and bring to boil. Remove Kombu from water as soon as the water begins to boil to prevent the stock from becoming bitter.
5.	Add 1 Tbsp of MINOR'S® CHICKEN BASE to stock and mix well.
6.	Stir in the cooked pulled duck meat and 6 slices of smoked duck bacon to stock. Bring back to boil for 6-8 minutes and take the pan off the heat. Allow the water to cool.
7.	When the duck products have settled to the bottom, strain the duck dashi stock through a strainer lined with cheese cloth or a coffee filter. Remove and reserve the cooked duck meat, keeping warm while setting aside to use in soup plate assembly. Discard the duck bacon.
8.	Add teriyaki, soy sauce and miso paste to stock, mixing well.
9.	Drizzle truffle oil (if desired).
10.	Bring dashi stock to low simmer and set aside on stove to keep hot.
11.	Divide noodles, hard boiled eggs, bamboo shoots, mushrooms, carrot, snap peas, spinach and duck meat evenly into four 32 ounce serving bowls. Ladle 6-8 ounces of hot dashi stock evenly over ingredients. Top and garnish with sliced scallions.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.