

# Japanese Inspired Sous Vide Duck

Yield: 4 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-japanese-plums>

## Ingredients:

- 2 pounds duck breast
- 1 tablespoon yuzu juice substitute with lemon if needed
- 2 teaspoons Japanese soy sauce
- 2 tablespoons mirin
- 1 tablespoon sake
- 2 sheets dried kelp kombu, rinsed
- 1/2 cup fish bonito, flakes
- 2 shiitake mushrooms sliced, can be dried
- 2 teaspoons plum paste, umeboshi – I used umeshu
- 2 stalks scallions chopped
- 2 cloves black garlic optional
- 4 slices duck sous vide, from above
- marinade Sous vide duck, from above
- duck fat from above
- Japanese soy sauce
- 2 cups dashi
- 3 ounces soba noodles
- green onions sliced, to serve