



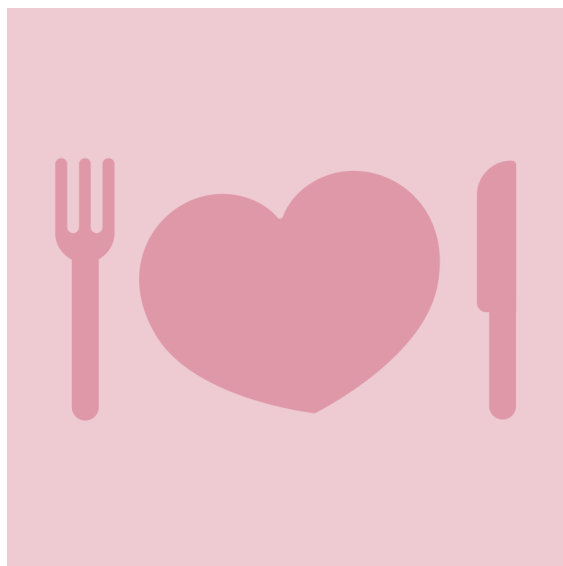
CONFIT OF DUCK SALAD

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

Difficulty: Easy

Serves: 4

Cooking: 20 minutes



INGREDIENTS

2 x Luv-a-Duck Ready Roasted Confit Legs
1 handful pistachios, toasted
2 tbs fresh cranberries (or dried)
4 kipfler potatoes, par boiled and peeled and cut into rounds
1 tbs Luv-a-Duck Duck Fat
2 tsp seeded mustard
1 tsp Sherry vinegar
1 tsp honey
3 tbs extra virgin olive oil
1 bunch Chives, cut into batons

METHOD

1. Heat the confit duck legs in a hot oven for 15 minutes at 180°C or until the meat is soft and falls off the bone.
2. On medium heat, sauté the par boiled potatoes in the duck fat until golden.
3. Season with a little salt and drain on some paper towelling.
4. To make the dressing, gently whisk the mustard, vinegar, honey and extra virgin olive oil.
5. Season with salt and pepper.
6. Assemble the salad by shredding the confit of duck legs and combining with the potatoes.
7. Add the dressing and gently toss. Finally add the cranberries and pistachios. Serve on a platter and sprinkle with the chives.