



# CRANBERRY, DUCK AND BRIE MINI CROISSANTS

**Difficulty:** Easy

**Serves:** 6

**Prep:** 10 mins

**Cooking:** 15 mins



## INGREDIENTS

1 pack x 500g Luv-a-Duck Confit

Duck Legs, shredded\*

1 cup Cranberry sauce

200g Brie, thinly sliced

4 Mini Croissants, quartered

Salt and pepper, to taste

¼ cup micro herbs, to garnish

*TIP: Remove Confit Duck Legs from the pack and shred the meat from the bone into a bowl. Season with salt and pepper.*

## METHOD

1. Preheat the oven to 180°C.
2. Spread the croissants evenly across a lined baking tray and then top each with 1-2 tsp of cranberry sauce. Divide the duck among the croissants and then top with a slice of brie.
3. Bake in the oven for 10-15min, in the oven at 180°C until croissants are golden, and brie is melted.
4. Top with micro herbs to garnish.

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