



DUCK AND MANGO FILO ROLLS

Difficulty: Easy

Serves: 5

Prep: 20

Cooking: 30



INGREDIENTS

500g Luv-A-Duck Confit Duck
Legs

1 Mango, peeled and thinly sliced
(or canned mango slices)

3 Spring onions, thinly sliced

1 tbsp chives, thinly sliced

1-inch ginger, grated

2 tbsp mango chutney

Salt and pepper, to taste

75g butter

6 sheets filo pastry

METHOD

1. Preheat oven to 180°C.
2. Heat the confit duck legs in the oven for 10 minutes. Then remove and shred the meat off the duck legs using two forks. Combine in a bowl with mango, spring onions, chives, ginger and salt and pepper.
3. Layer 3 sheets of filo pastry, brushing butter between each layer. Cut sheets in half horizontally.
4. Place a large spoon full of mixture at the edge of one of the halves and roll. Cut off and repeat with remaining mixture. You should get roughly 3 rolls out of each 'half' sheet of filo pastry and about 8-10 rolls.
5. Bake in the oven for 30 minutes.
6. Serve with mango chutney.

CHEF'S TIPS

Recipe by Shelley Judge