

DUCK NECK STUFFING

Difficulty: Easy



INGREDIENTS

1 duck neck
1 medium onion, chopped
2 rashers bacon, chopped
100g pistachio nuts, shelled
100g pine nuts roasted
1 tbsp parsley, chopped
1/2 tbsp sage, chopped
1/2 tbsp thyme, chopped
1 lemon, zest and juiced
1 cup white breadcrumbs
1 egg
Salt and freshly ground pepper

METHOD

1. Remove the outer skin of the duck neck by peeling backwards, keeping aside the skin for stuffing.
2. In a suitable pan cook the bacon for a moment. When a little fat appears add the onion and cook it without colour for a few minutes.
3. Mix all ingredients together.
4. Cool the onion and bacon and add them to the other ingredients.
5. Add the egg and mix it together.
6. Place the mixture into the duck neck.
7. Secure at both ends with a cocktail stick.
8. Then place into a tray to cook for 20`minutes.

CHEF'S TIPS

N.B the inside of the neck can be used as a base for stocks and soups

Photo by Lisa Brown. Thank you for the lovely image!