



# DUCK LEEK & MUSHROOM TARTS

**Difficulty:** Easy

**Serves:** Makes 8 individual tartlets

**Prep:** 10 minutes

**Cooking:** 20 minutes



## INGREDIENTS

2 Luv-a-Duck Roast Duck Legs  
2 sheets butter puff pastry  
1 young leek, halved washed & thinly sliced  
40g butter  
8 swiss brown mushrooms, quartered  
1 tsp vincotto  
60g Persian feta cheese  
50g golden walnut halves  
Salt & pepper to taste

## METHOD

1. Pre-heat oven to 190c
2. Cut each pastry sheets into 4 squares. Press the pastry into 8 paper lined deep large muffin tins. Folding the edges down. Place a square of paper on the inside of each muffin tin and fill with baking beans or pastry weights to weigh pastry down whilst cooking.
3. Bake in the pre-heated oven 8 minutes. Remove the beans and cook for a further 2 minutes. Remove from oven and cool in the tin.
4. Heat the butter in a frying pan over a low heat and sauté the leeks 5 minutes, add the mushrooms and season with salt & pepper continue to sauté for a further 4-5 minutes. Stir in the vincotto.
5. Spoon the mushroom mixture into the base of each tartlet case and top with shredded roast duck meat. Garnish with feta cheese and walnuts. Warm in the oven 3-4 minutes. Serve warm.

## CHEF'S TIPS

Tartlet cases maybe prepared well ahead of time and store in an airtight tin.

Luv-a-Duck confit duck legs or fresh duck legs may also be used. Simply cook/ heat per pack instructions and shred the duck meat from the bone.

Cumquat marmalade maybe used in place of vincotto for a delicious difference.