



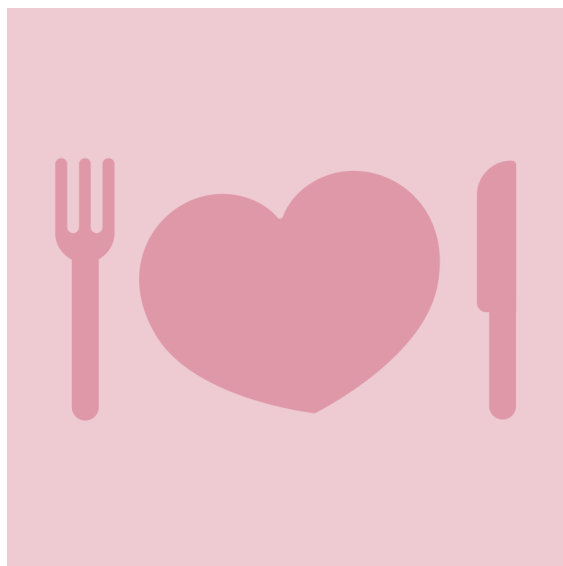
HOT CROSS BUN SLIDERS

Difficulty: Easy

Serves: 6 sliders

Prep: 20 minutes

Cooking: 15 minutes



INGREDIENTS

2 Luv-a-Duck, Roast Legs
6 hot cross buns
3 tablespoons mayonnaise
1 tablespoons sriracha
3 Iceberg lettuce leaves
1 apple cut julienne

METHOD

1. Preheat oven to 190°C
2. Place roast duck legs in the oven for 15 minutes on 190 degrees.
3. Whilst roast duck legs are cooking, combine the sriracha and mayonnaise sauce.
4. Once legs have been heated, remove and rest duck legs for 5 minutes. After they have rested, using two forks, shred the duck meat. Set aside.
5. Toast the hot cross buns.
To Assemble Sliders
6. Cut mini bread rolls $\frac{3}{4}$ through, spread bottom with mayo / sriracha sauce, top with shredded duck and apple and lettuce.
7. Serve immediately.

CHEF'S TIPS

Shredded duck may be prepared well ahead of time and stored in the refrigerator for 3 days or frozen in an airtight container for 3 months.