



# SOUTHERN FRIED DUCK SLIDER

**Difficulty:** Easy

**Serves:** 10 - 12 sliders

**Prep:** 4 hours 15 minutes

**Cooking:** 10 minutes



## INGREDIENTS

2 x Luv-a-Duck, Fresh Duck  
Breasts

### Marinade

2 tsp flaked salt  
½ tsp black pepper  
½ tsp garlic powder  
½ tsp onion granules  
½ tsp smoked paprika  
½ tsp ground sage leaves  
½ tsp white pepper  
400ml buttermilk

### Coating

2 tsp flaked salt  
½ tsp black pepper  
½ tsp garlic powder  
½ tsp onion granules  
½ tsp smoked paprika  
½ tsp ground sage leaves  
½ tsp white pepper  
1 cup plain flour  
½ cup fine polenta

### To Serve

10 – 12 tiny brioche slider buns,  
warmed  
Baby salad greens  
Ranch dressing

## METHOD

1. Remove the skin from the duck breasts.
2. Slice each duck breast into thin medallions.
3. Combine 1 quantity of the measured seasonings in medium non-metallic bowl. Add the duck pieces to the seasoning and coat each duck medallion well.
4. Pour the buttermilk over the seasoned duck medallions and mix well. Allow to marinate in the refrigerator for a minimum of 4 hours, maximum of 24hrs.
5. Place two wire racks onto shallow trays. Remove the marinated duck medallions from the buttermilk and place on a wire rack.
6. Combine the remaining seasonings in a large bowl with flour and polenta, mix well.
7. Coat each duck medallion in the seasoned flour mixture and coat well, place the coated duck on a wire rack.
8. Dip the coated medallions one at a time in the buttermilk marinade and return to the seasoned flour mixture and place on the rack.
9. Heat the oil to 180c and deep fry the duck 7-8 minutes until golden and crisp. Remove from the oil and drain on absorbent paper.
10. Slice brioche buns through the middle and open out, fill with a small amount of baby salad greens, place the southern fried duck medallion into the rolls and finish with a small dollop of ranch dressing. Serve hot.

### CHEF'S TIPS

Duck may be coated up to 8 hours prior to cooking. Store on a wire rack covered with cling wrap until required.  
Duck skin maybe cut into pieces and deep-fried until crispy, salted and served as a garnish or snack.