



A L'ORANGE DUCK LEGS WITH AN ORANGE, FENNEL AND GOATS CHEESE SALAD – BY TIM BONE



Difficulty: Easy

Serves: 4

Prep: 30 minutes

INGREDIENTS

Ingredients

- 1 pack Luv-a-Duck A L'orange Duck Legs
- 2 oranges, segmented
- 1 fennel bulb, cored and thinly sliced, fronds reserved for garnish
- 1 pomegranate, seeded
- 100g Goats Cheese, crumbled
- 1 cup walnuts
- Olive oil
- 100g rocket leaves
- ½ cup balsamic glaze

METHOD

1. Pre-heat oven to 190°.
2. Place duck legs onto a lined baking tray and cook in the oven for 15 minutes.
3. While the duck is cooking, prepare the salad. In a dry frying pan over medium heat, add the walnuts and cook stirring for a few minutes until fragrant. Remove.
4. In a large salad dish, add the rocket leaves and drizzle with olive oil and toss to coat.
5. Top with sliced fennel, orange segments, Goats Cheese, walnuts and pomegranate seeds.
6. Drizzle with balsamic glaze and top with the A L'orange Duck Legs.
7. Serve.