



BRIOCHE ROLLS WITH SHREDDED DUCK WITH SLAW AND ONION RELISH

Difficulty: Easy
Serves: 8
Prep: 10 mins
Cooking: 15 minutes



INGREDIENTS

500g Luv-a-Duck Confit Duck Legs
¼ red cabbage, finely shredded
¼ white cabbage, finally shredded
2 spring onion, finely sliced
¼ cup onion relish
8 brioche hotdog rolls, cut in half
4 tsp dijon mustard

METHOD

1. Preheat the oven to 190°C. Remove duck legs from pack and place skin side up on a lined baking tray or dish. Bake for 15 mins. Allow them to cool slightly then use two forks to shred the duck meat.
2. Meanwhile, reduce oven to 180°C. Cut the brioche rolls into two and then place them on a lined baking tray. Bake in the oven for 7 mins until warmed and crunchy.
3. In a bowl combine the red cabbage and white cabbage.
4. To prepare the rolls, spread one side with onion relish, and the other with Dijon mustard. Then stuff with shredded duck and cabbage. Finally, top with spring onions.

Recipe by Shelley Judge