

CHILLI JAM DUCK & PRAWN PIZZA

A BOLD, FLAVOUR-PACKED PIZZA

Starring Luv-a-Duck's tender Confit Duck Leg, sweet chilli jam, and juicy prawns—perfect for sharing or a cosy night in.

Difficulty: Easy

Serves: 2-4 people
Prep: 10 minutes
Cooking: 10 minutes



INGREDIENTS

- 1 pizza base (homemade or store-bought)
- 2 tbsp chilli jam (plus extra for drizzling)
- 1 Luv-a-Duck Confit Duck Leg, shredded
- 2-3 raw prawns, peeled and deveined
- 2-3 spring onions, finely sliced (reserve some for garnish)
- Fresh mozzarella, torn or sliced
- Kewpie mayo, to drizzle

METHOD

- 1. Preheat your oven to its highest setting (or fire up your pizza oven).
- 2. Spread a generous layer of chilli jam over the base of your pizza.
- 3. Top with shredded Confit Duck Leg, raw prawns, spring onion, and dollops of fresh mozzarella.
- 4. Cook until the base is crisp, cheese is bubbling, and prawns are cooked through (approx. 10 minutes in a hot oven).
- 5. Finish with a drizzle of extra chilli jam, a zigzag of kewpie mayo, and a sprinkle of fresh spring onion.
- 6. Slice and serve.

Thanks to Tim Bone for the recipe and images!