



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!