



CHRISTMAS APPETIZER SMOKED DUCK CROSTINI WITH CAMEMBERT AND CRANBERRY – BY TIM BONE



Difficulty: Easy

Serves: 4

Cooking: 20 minutes

INGREDIENTS

- 1 baguette, 1cm sliced
- ½ cup duck fat
- 1 whole clove of garlic, peeled
- 2 x Luv-a-Duck smoked duck breasts
- 125g wheel of Camembert
- ½ cup whole Cranberry Sauce
- Fresh dill fronds to garnish

METHOD

1. Pre-heat oven to 190°
2. Place smoked duck breast onto a lined baking tray and roast in the oven for 15 minutes.
3. Remove to a board and let rest while you prepare the baguette slices.
4. Place the baguette slices onto a baking tray. Rub each slice with the garlic clove to infuse the bread with the garlic flavour.
5. Spread each slice with a thin layer of duck fat. Roast in the oven for 5 minutes or until the bread is crispy.
6. Remove and place onto a serving board.
7. Thinly slice the smoked duck breast and place individually on top of the baguette.
8. Cut small wedges of the camembert and place on top of the duck.
9. Add a dollop of cranberry sauce and garnish with fresh dill fronds.
10. Serve and enjoy!