



# CONFIT DUCK & CARMELISED ONION TARTLETS

Confit Duck & Caramelised Onion Tartlets are a beautiful entertainer that will have you going back for more.



**Difficulty:** Easy

**Serves:** 5 (Approx 4 mini tartlets each)

**Cooking:** 20 minutes

## INGREDIENTS

1 x 500g Luv-a-Duck Confit Duck Legs  
3 sheets butter puff pastry  
3 red onions, finely sliced  
30g butter  
1 Tbsp olive oil  
1 Tbsp balsamic vinegar or vincotto  
2 Tbsp orange marmalade  
1 orange, zested to garnish

### To serve

Crème fraîche

## METHOD

1. Pre-heat oven to 190°C
2. Heat confit duck legs as per pack instructions. Remove meat from the bones and shred. Set aside.
3. Heat the butter and oil in a frying pan over a medium heat and sauté the onions until they begin to brown, stir in the balsamic vinegar and marmalade continue to cook until mixture is syrupy. Remove from pan and cool in a bowl.
4. Using a 10cm round cutter cut each pastry sheet into rounds and place each round into a greased tartlet tin.
5. Into each pastry case spoon a small amount of caramelised onions and top with shredded confit duck.
6. Bake tartlets in the pre-heated oven 190°C for 12-15 mins until pastry is golden. Cool tarts and garnish with orange zest.
7. Serve warm with tiny dollops of crème fraîche.

### CHEF'S TIPS

Marmalade can also be replaced with Honey or brown sugar.  
Tartlets maybe made ahead of time and stored in the refrigerator for up to 7 days then warmed prior to serving.