



# CONFIT DUCK FRENCH ONION SOUP WITH FIG & GRUYERE

**Difficulty:** Easy  
**Serves:** 2 (4 for entrée)  
**Prep:** 10 mins  
**Cooking:** 45 mins



## INGREDIENTS

1 pack x 500g Luv-a-Duck Confit Duck Legs, shredded\*  
1 Tbsp extra virgin olive oil  
2 large brown onion, thinly sliced  
2 Tbsp brown sugar  
2 Tbsp butter  
2 Tbsp plain flour  
4 cups beef stock  
1 small baguette, cut into 1cm thick slices  
4 fresh figs  
50g Gruyere (swiss cheese), grated

*\*Remove Confit Duck Legs from the pack and shred the meat from the bone into a bowl. Season with salt and pepper.*

## METHOD

1. Heat the oil in a large saucepan on medium heat. Add the onion into the saucepan and sauté for 5mins. Add the brown sugar and continue to sauté the onion for 15min until it begins to caramelize. Make sure to stir every few minutes so that it doesn't stick.
2. Then stir through the butter and flour. Add in the beef stock, duck and season with salt and pepper. Bring to the boil and then reduce to a simmer for 20mins to thicken.
3. Spread 4-6 slices of baguette on a baking tray and sprinkle with gruyere cheese. Place under the grill for 5mins until cheese is melted and bread is toasted.
4. Divide the soup among two bowls and then top with cheesy baguette, figs.

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