



DUCK CONFIT AND APPLE FILLO WRAPS (CIGARS)

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

Difficulty: Easy

Serves: 8

Cooking: 45 minutes



INGREDIENTS

2 x Luv-A-Duck, Confit Duck Legs
¼ cup walnuts, roughly chopped
1 tbs olive oil
2 apples, grated
1 onion, finely chopped
Pinch sugar
1 tsp Chinese 5 spice
1 packet filo pastry
50gm butter, melted
Salt and pepper

METHOD

1. Preheat the oven to 200°C.
2. Heat the confit of duck in the oven until just heated through. Cool slightly before shredding the meat.
3. Add the walnuts to this.
4. In a pan, heat the oil and sauté the apples and onions until caramelised with the sugar and 5 spice. This should take 5 minutes.
5. Take 2 filo sheets, brush with butter and sandwich together. Cut this in half.
6. Place a small spoonful of the apple mixture and then the duck mixture on the bottom third of the pastry.
7. Fold in the sides and then roll to form a cigar shape. Repeat the process.
8. Place on a baking tray and brush each cigar with butter.
9. Bake for 25 minutes or until golden brown.
10. Serve warm with some chutney