



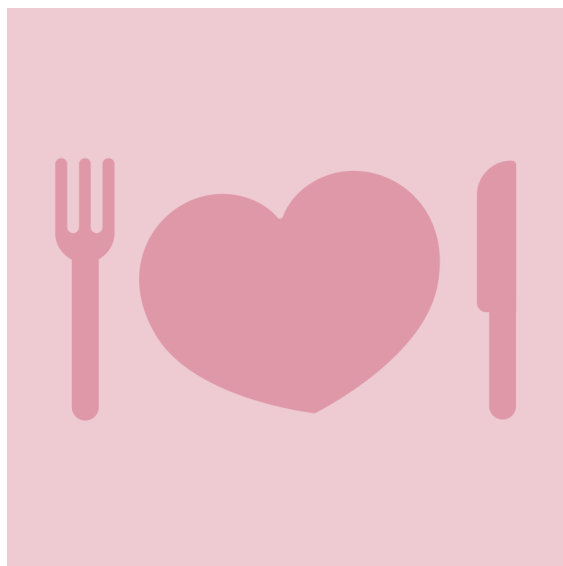
DUCK CROQUETTES

Difficulty: Easy

Serves: 8 (as a starter)

Prep: 30 minutes

Cooking: 20 minutes



INGREDIENTS

4 Luv-a-Duck Confit Duck Legs or
Roasted Duck Legs
300g potato purée
Zest of 1 lemon
Salt and pepper to taste
200g Japanese breadcrumbs
Aioli to serve

METHOD

1. Cook Luv-a-Duck Confit or Roasted Duck Legs according to pack instructions.
2. Remove meat from legs and shred.
3. Combine shredded meat with puréed potato and lemon zest. Season with salt and pepper.
4. Once well combined and seasoned to your liking, roll mixture into croquette shapes and roll in Japanese breadcrumbs until well coated.
5. Shallow fry or deep fry in vegetable oil until golden brown, then remove from the pan and place onto a paper towel to cool and absorb excess oil.
6. Serve croquettes with aioli.