



<https://www.luvaduck.com.au/recipes/view/duck-fig-goats-cheese-pizza/>

DUCK, FIG & GOAT'S CHEESE PIZZA

Difficulty: Easy

Serves: 2-3

Prep: 15 minutes

Cooking: 15 minutes



INGREDIENTS

- 2 Luv-a-Duck Roast Duck Breasts
- 1 large pizza base (store-bought or homemade, thin crust)
- 4–5 fresh figs, sliced
- ½ cup caramelised onion or onion jam
- 50g goat's cheese or feta, crumbled
- 1 tbsp olive oil
- Balsamic glaze, to drizzle
- Handful of fresh basil leaves (or rocket, optional)

METHOD

1. Preheat Oven

- Preheat oven to 200°C (fan-forced) or as per pizza base instructions.

2. Assemble the Pizza

- Place pizza base on a baking tray or pizza stone.
- Spread a thin layer of caramelised onion or onion jam evenly across the base.
- Layer fig slices over the top.
- Add slices of duck breast evenly across the pizza.
- Scatter over goat's cheese or feta.
- Drizzle lightly with olive oil.

3. Bake

- Bake for 10–15 minutes, or until cheese is melted, base is golden, and duck is warmed through.

4. Finish & Serve

- Drizzle with balsamic glaze.
- Top with fresh basil or rocket just before serving.
- Slice and serve warm.

Optional Variations

- Add a handful of walnuts for crunch.
- Swap figs for pear slices when not in season.
- Use a garlic cream base instead of caramelised onion for a richer flavour.