



# CONFIT DUCK LEGS FILO PARCELS

**Difficulty:** Easy  
**Serves:** 4  
**Prep:** 45 mins  
**Cooking:** 15 mins



## INGREDIENTS

- 1 packet Confit Duck Legs
- 3 spring onion stalks, thinly sliced
- 5 – 6 stalks coriander, sliced (about ¼ cup)
- 1 small carrot, finely diced
- 2 tablespoon soy sauce
- 2 tablespoon oyster sauce
- 1 teaspoon vinegar
- 1 teaspoon red chili flakes
- Salt, to taste
- 1 packet filo pastry
- Butter or Oil, as required
- Sweet chili sauce, to serve

## METHOD

1. Prepare Confit Duck Legs in the oven as per packet instructions. Let the duck cool, and then finely shred the duck meat. Set aside.
2. Place sliced spring onion, diced carrot and sliced coriander into a bowl.
3. Add soy sauce, oyster sauce, vinegar, red chili flakes and salt to taste. Adjust amount of chili to personal preference.
4. Add the shredded duck meat and mix well. In case the mixture is wet, add a tablespoon of cornstarch / corn flour and mix through.
5. Slice the filo pastry sheet lengthways in half, and then in thirds – this will yield 6 squares per sheet.
6. Place three squares of filo sheet on another, using a little melted butter (or oil) on the edges. Place 1 – 1 ½ teaspoon of the filling in the middle. Gather up the outside, and scrunch them up to create a parcel. Repeat till all the filo parcels are made – this amount of filling will make about 18 – 22 parcels.
7. Heat oven to 200C/180C fan. Line a baking tray with parchment paper.
8. Place the prepared parcels on the baking tray, and bake in the oven for about 10 – 15 minutes until golden. Serve with sweet chili sauce, and cucumbers on the side.

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