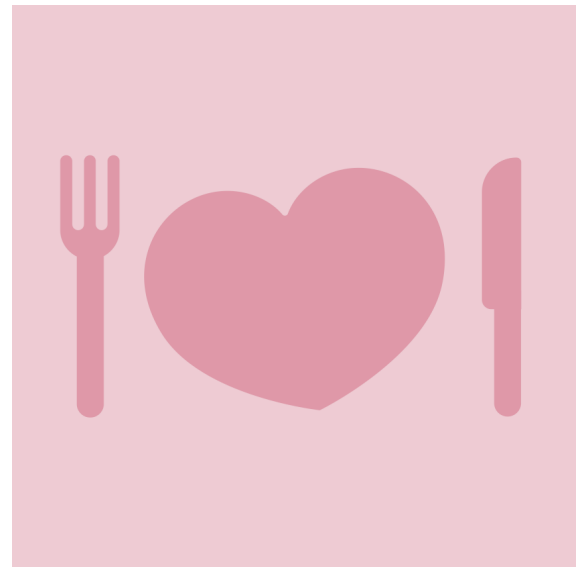




DUCK SLIDER WITH MEREDITH GOATS CHEESE AND PICKLED RED ONION



Difficulty: Easy

Serves: 10-15

Cooking: 1 hour 45 minutes

INGREDIENTS

1 large red onion thinly sliced
½ cup red wine vinegar
1 heaped tablespoon sugar
large pinch salt
6 Luv-a-duck duck legs
1 cup duck stock
Juice of 1 orange
2 tbls of hoisin sauce
12 small soft bread rolls, split
100g Meredith Goats Cheese
¼ cup mint leaves
¼ cup coriander leaves
Hoi sin sauce

METHOD

1. Combine the onion, vinegar, sugar and salt in a small bowl. Set aside to marinate.
2. Preheat a frypan over moderate heat. Place marylands in skinside down and brown for 3 minutes. Turn the legs over to the meat side and cook for one minute. Place in a saucepan with duck stock and fresh orange juice. Cover and cook for 90 minutes. Remove meat from bones and discard the skin.
3. Mix the leg meat with hoisin sauce and season well. Add in half of the coriander and mint leaves.
4. Divide the leg meat on the bread. Top with onion and sprinkle with feta or goats cheese, mint and coriander. Skewer the slider if required, serve immediately.