



CHRISTMAS FESTIVE DUCK TOASTIE – BY TIM BONE



Difficulty: Easy

INGREDIENTS

- 4 slices of white sourdough bread
- Duck fat to spread
- 2 cups of shredded leftover roast duck
- 200g camembert, sliced
- ½ cranberry sauce
- 1 cup rocket leaves
- 1/2 cup dried apricots, roughly chopped
- 1/2 cup dried cranberries, roughly chopped
- 50g pistachios, roughly chopped
- Sea salt flakes for garnish

METHOD

1. To build your toastie, place two slices of bread onto a board.
2. Top each with camembert, cranberry sauce, apricots, dried cranberries and pistachios, rocket and duck.
3. Top with the lid and spread the outsides with duck fat.
4. Toast in a sandwich press or fry pan until golden.