



ORANGE DUCK CROSTINIS WITH WHIPPED FETA

Difficulty: Easy

Serves: 6

Prep: 10 mins

Cooking: 10 mins



INGREDIENTS

½ crusty bread stick
¼ cup extra virgin olive oil
1 pack x 500g Luv-a-Duck A
L'Orange Duck Legs
2 tsp dijon mustard
2 Tbsp maple syrup
85g crème fraiche
200g danish feta
Fresh thyme to garnish

METHOD

1. Preheat the oven to 180°C.
2. Cut the bread stick into 1cm thick slices. Use a pastry brush to lightly spread the oil over the bread. Bake in the oven for 7-10 min, until it is golden and crunchy.
3. Remove outer label of the A L'Orange Duck Legs (do not peel off or puncture the plastic film) and microwave on HIGH for 3½ mins. Remove the tray from the microwave and allow to rest for 1 min. Remove the duck from the packet and allow to cool slightly before using two forks to shred the meat off the bone.
4. Pour the remaining orange sauce from the duck packet into a small saucepan and then whisk in the Dijon mustard, maple syrup and ½ cup water. Bring to the boil and then reduce to a simmer for 10mins until it thickens.
5. Meanwhile add the crème fraiche and Danish feta to a blender or food processor and blend until smooth.
6. To serve, spread the whipped feta over the crostinis and then top with shredded duck and drizzle over orange sauce. Top with fresh thyme to garnish.