



PEKING DUCK TOASTIE WITH TIM BONE

Difficulty: Easy

Serves: 2 toasties

Prep: 10 min

Cooking: 5 min



INGREDIENTS

- 1 x 360g pack of Luv-a-Duck Peking flavoured Duck Breast
- 4 slices sourdough bread
- Softened Duck Fat or butter to spread
- ¼ cup spring onion, sliced
- ½ cup kewpie mayonnaise
- 1/4 cup hoisin sauce
- 150g chilli infused cheddar, grated

METHOD

1. Cook duck breasts in the oven as per packet instructions. Once cooked, thinly slice the duck and set aside.
2. To build the toasties, place two pieces of bread onto a chopping board. Top with half the chilli cheese, spring onion, sliced duck, kewpie mayo and hoisin sauce. Top with the remaining chilli cheese and place on the other slices of bread.
3. Generously butter the outsides of the bread and toast in a sandwich press or fry pan until golden and crunchy!
4. Serve.