



POTATO ROSTI BASKET WITH CONFIT DUCK LEG

Difficulty: Easy
Serves: 12
Prep: 15 minutes
Cooking: 60 minutes



INGREDIENTS

500g packet Luv-a-Duck Confit Duck Legs
200g tub Luv-a-Duck Duck Fat, optional
450g roasting or baking potatoes, peeled
1 egg, lightly beaten
good pinch of salt
½ cup Persian feta
1/3 cup orange marmalade

METHOD

1. Preheat oven to 190C. Place duck in a baking dish, skin side up. Top with extra duck fat, if desired. Bake for 15 minutes or until heated through. Reserve 2 tablespoons of duck fat for rosti. Using two forks, shred the duck and discard the bones. Keep warm.
2. Coarsely grate potatoes and squeeze out any excess liquid using your hands and discard any water. Place the potatoes in a mixing bowl with egg, salt and 2 tablespoons reserved duck fat and stir until well combined.
3. Line the bases of a 12 cup 2/3 cup capacity muffin tray with a small round of baking paper. Divide the potato mixture among the holes pressing into the bases and up the sides to make a thin cup. Bake for 40-45 minutes or until potato is cooked through and golden. Leave the rosti to cool slightly then remove from tray and peel off baking paper.
4. Spoon warm duck evenly into rosti nests. Top with a spoonful of feta and marmalade. Serve immediately.

CHEF'S TIPS

For extra juicy and tender duck, cook duck covered in duck fat at 160C for 45 minutes.