



PROSCIUTTO WRAPPED DUCK A L'ORANGE LEGS, PUMPKIN PUREE AND GRILLED ASPARAGUS



Difficulty: Easy

Serves: 2

Cooking: 45 minutes

INGREDIENTS

- 1 x pack of Duck a l'orange legs
- 4 slices prosciutto
- 2 cups butternut pumpkin, 2cm diced
- Salt and pepper
- ½ cup thickened cream
- 1 bunch asparagus
- Olive oil ½ cup walnuts

METHOD

1. Preheat oven to 200°C.
2. Remove duck legs from the pack, reserving orange marinade for pumpkin puree. Wrap with prosciutto slices and place onto a lined baking tray. Set aside.
3. Place diced pumpkin onto a baking tray, add the reserved orange marinade to the pumpkin and toss to combine. Season with salt and pepper and cook in the oven for 25-30 minutes or until pumpkin is soft.
4. When the pumpkin has 10 minutes remaining, place the duck into the oven.
5. Heat a skillet pan over medium heat. Drizzle asparagus with olive oil and salt and pepper and grill for 2-3 minutes.
6. In a separate small frying pan over medium heat, toast walnuts for a couple of minutes until fragrant.
7. Blitz pumpkin in a food processor or with a stick blender, adding cream a little at a time until a smooth puree consistency is achieved.
8. To serve, place puree onto a plate. Top with grilled asparagus and prosciutto wrapped duck. Finish with a sprinkle of toasted walnuts.