



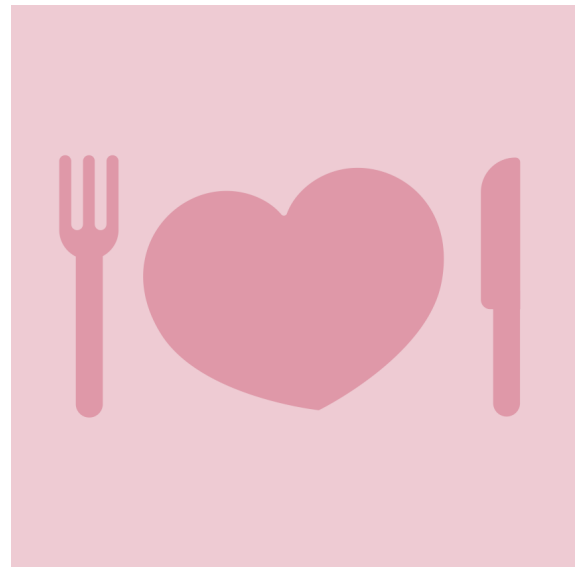
# SMOKED DUCK WITH CHIMICHURRI

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

**Difficulty:** Easy

**Serves:** 8 as a starter

**Cooking:** 30 minutes



## INGREDIENTS

1 x Luv-A-Duck, Smoked Duck Breast

8 round wonton wrappers

rice bran oil, for shallow frying

½ an avocado, mashed

Juice of ½ lime

### Chimichurri:

1 clove garlic

1 French shallot

½ bunch parsley

3 sprigs oregano, leaves picked

1 chilli, seeds removed

1 tsp. cumin

3 tbsp. red wine vinegar

1/3 cup olive oil

Salt

### Garnish:

Baby shiso leaves

## METHOD

1. To make the Chimichurri, blend all ingredients in a blender.
2. Heat up the rice bran oil in a shallow pan.
3. Gently lower wonton wrappers into the oil and fry until golden brown.
4. Drain any excess oil on some paper towelling.
5. Combine the avocado with the lime juice and a pinch of salt.
6. To serve, place a dollop of avocado on the crisp wontons, add a couple of thin slithers of duck followed by a teaspoon of Chimichurri. Garnish with the baby herb.