



# THYME & TARRAGON DUCK RILLETTES

A delicious French inspired grazing plate with confit duck that's sure to impress.

**Difficulty:** Easy

**Serves:** Grazing plate

**Prep:** 15 mins



## INGREDIENTS

- 1 x 500g Luv-a-Duck Confit Duck Legs
- 2 Tbsp duck fat (from the confit duck packet)
- 2 Tbsp duck jelly (from the confit duck packet)
- 2 Tbsp fresh tarragon, chopped
- 1 Tbsp fresh thyme leaves
- ¼ tsp sea salt flakes
- ¼ tsp cracked black pepper
- Crusty bread and crudités to serve.

## METHOD

Using your hands, shred the duck meat off the bones of each piece of confit duck and place into a medium bowl, making sure the pieces are not too big. You can choose to omit the duck skin if that's your preference.

Spoon two level tablespoons each of duck fat and duck jelly from the packet into the bowl with the shredded duck. Add tarragon, thyme, salt and pepper. Then using hands, massage the herbs and fat into the shredded duck. This will take a couple of mins.

The colour of the mixture will become creamy and the duck will begin to hold together in a spread. Massage the mixture for 3-4 mins, then spoon into a container or serving dish and keep in the fridge until ready to serve.

Serve with crusty bread and crudités.