

Roasted Duck in Filo Crackers

The following list of ingredients provides four large roasted duck filo crackers for cutting and serving:



- 2 Duck legs, roasted
- 1 tablespoon olive oil
- 1 onion, diced
- 1 small red and 1 small green bell pepper
- 8 button mushrooms, sliced
- 1/4 cup cream
- 1 tablespoon chopped parsley
- 12 sheets Filo pastry
- Salt & freshly ground pepper
- Spray olive oil

Preparing the filling

Preheat your oven to 190 degrees. Remove the duck meat from the legs and roughly slice it up. Heat the olive oil in saute pan until warm. Add the onion, and cook until opaque, or for about two or three minutes. Dice the peppers and add to the oil and onion, cooking until they have begun to soften. Finally, add the mushroom to the pan and cook an additional two to three minutes. Remove pan from heat. Once the mixture has cooled completely, incorporate the cold roasted duck meat. This will be the filling for your purses.

Building the crackers

Take out the puff pastry sheets. Spray a single sheet with the olive oil, topping with another and spraying again. Do this one more time for a total of three sheets stacked on top one another. With the sheets lengthwise in front of your, spoon one quarter of the duck mixture at the middle of one end of the sheet. Then roll the pastry with the meat inside to make a tube shape.

Baking the pastries

Place the roll (seam side down) onto a parchment lined baking sheet. Twist the ends of the pastry closed to resemble a holiday cracker favor. Repeat this process until you have made four crackers. Bake the pastries until golden.

***Chef's Tip:** To save time on this recipe, purchase a pre-roasted duck. Simply heat it up, and eat the breast and other meat for a delicious and easy dinner. Reserve the legs, and they'll be ready for a quick start to this easy and impressive appetizer!*

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Meal Idea: Pre-Roasted Half Duckling

A pre-roasted half duckling makes an easy dinner for home cooks

- Ease of preparation for gourmet meal
- Slight hickory smoke flavor
- No need for extra sauces or toppings
- Semi-boneless
- Packed ten halves/case



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