

CRISPY CONFIT DUCK LEG

WHATS IN THE BOX:

Crispy confit Duck Leg

White bean and smoked bacon cassoulet

Salt baked celeriac

Brown butter and French mustard mayonnaise

WHAT TO DO:

Pre-heat oven to 160°C

Put the confit duck tray in the oven (lid off) and heat for 8 minutes.

Place the celeriac in an oven proof dish and heat for 4 minutes

Add the cassoulet to the saucepan and heat on a medium heat .

Once the cassoulet has come up to temperature, spoon the mixture into the centre of a bowl. Place the duck leg on top. Dress the dish with the brown butter and French mustard mayonnaise. Serve the heated celeriac on the side.

