

# Cheesy Confit Duck Brioche Buns with Wedges and Rocket Salad

Street Food 35-45 Minutes



Potatoes



Red Onion



Confit Duck Leg



Red Wine Jus Paste



Mature Cheddar Cheese



Brioche Hot Dog Bun



Dijon Mustard



Mayonnaise



Rocket

## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Baking tray, frying pan, grater and bowl.

## Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Red Onion**	1	2	2
Confit Duck Leg**	2	3	4
Red Wine Jus Paste <b>10) 14)</b>	15g	22g	30g
Water for the Duck*	75ml	100ml	125ml
Mature Cheddar Cheese** <b>7)</b>	60g	90g	120g
Brioche Hot Dog Bun <b>7) 8) 11) 13)</b>	2	3	4
Dijon Mustard <b>9) 14)</b>	10g	10g	20g
Mayonnaise <b>8) 9)</b>	1 sachet	1½ sachets	2 sachets
Rocket**	40g	60g	80g

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>547g</b>	<b>100g</b>
Energy (kJ/kcal)	3623 /866	663 /158
Fat (g)	39	7
Sat. Fat (g)	16	3
Carbohydrate (g)	82	15
Sugars (g)	9	2
Protein (g)	49	9
Salt (g)	2.96	0.54

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 8) Egg 9) Mustard 10) Celery 11) Soya 13) Cereals containing Gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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### Roast the Potatoes

Preheat the oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop the **wedges** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary. When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



### Prep your Buns

Meanwhile, grate the **cheese** and split open the **brioche buns**. Mix together the **mustard** and **mayo** in a small bowl. Put the **buns** on a baking tray and share **half** the **mustard mayo** between the inside of each **bun**. Preheat your grill to high (move the **potatoes** down to the bottom shelf if your grill is in the oven).



### Caramelize the Onion

Meanwhile, halve, peel and finely slice the **red onion**. Heat a drizzle of **oil** in large frying pan on medium heat. When hot, add the **onion** and a pinch of **salt** and **sugar**. Lower the heat and cook, stirring occasionally, until soft and caramelised, 6-8 mins.



### Get Ready to Grill

Carefully spoon the **duck confit mixture** inside each **bun**, packing it in well. Sprinkle the **Cheddar** over each one, then grill until golden and bubbling, 3-4 mins.



### Shred the Duck

Meanwhile, remove the **duck confit legs** from their packet and discard the fat, skin and jelly. Use your hands to pull the meat from the bones and shred it into small pieces. When the **onions** are soft, stir the **shredded duck** into the pan along with the **red wine jus paste** and the **water for the duck** (see ingredients for amount). Bring to the boil, then lower the heat and bubble until reduced, 6-8 mins - you want the **water** to have evaporated, but for the **duck** to still be quite moist.



### Serve

Divide the **wedges** between your plates, then serve the **cheesy confit duck buns** alongside. Finish with a handful of **rocket** on top of each and the remaining **mustard mayo** alongside for dipping your **wedges**.

Enjoy!