

SMOKED DUCK CROSTINI

A delicious, easy to produce [Smoked Duck](#) appetiser; can be made a couple of hours before and kept

Ingredients

170g [Smoked Duck Breast](#), sliced
250g Tub Mascarpone Cheese
24 Mini Bruschette, Mignons Morceaux biscuits
or [Canapé Shells](#)
4 tbsp Hoisin Sauce
Spring Onions - finely sliced



Spread each of the Mini Bruschette with some Mascarpone cheese and spoon a little Hoisin Sauce on top.

Press a thin slice of [Smoked Duck Breast](#) on to the [bruschette](#), or roll up a slice and secure with a [Cane Cocktail Stick](#).

Arrange on a dish and garnish with finely chopped spring onions.

Equally delicious to use [Sweet Chilli Jam](#) and crème fraiche combination.

Enjoy!



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