

# SMOKED DUCK WITH REDCURRANT & PORT JELLY CANAPÉS

*Heaven in a bite!*

## Ingredients

Smoked Duck Breast – sliced and cut into slivers

Redcurrant and Port Jelly

Crème fraîche

Canapé Shells

Pomegranate Seeds



Lay the Canapé Shells onto a serving platter or board.

Spoon in some of the crème fraîche.

Roll the Smoked Duck slivers into spirals and place on top of the crème fraîche (the crème fraîche holds the Smoked Duck in place).

Add a small dollop of the Redcurrant and Port Jelly and sprinkle on some of the pomegranate seeds.

Not only will this Smoked Duck canapé look divine it will have your guests wanting more!

Enjoy!