

SMOKED DUCK CROSTINI

A delicious, easy to produce appetiser; can be made a couple of hours before and kept, cling-filmed in the fridge. Not suitable for freezing.



Ingredients

*100g Smoked Duck Breast - sliced
250g Tub Mascarpone Cheese
24 Mini Bruschette, Mignons Morceaux biscuits or garlic croutons
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 **Cocktail Skewer**.

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

Equally delicious to use **Very Chilli Jam** and crème fraiche combination.