

SMOKED DUCK WITH REDCURRANT & PORT JELLY CANAPÉS

Heaven in a bite



Ingredients

1 [Smoked Duck Breast](#) – sliced and cut into slivers

[BMS Redcurrant and Port Jelly](#)

[Llaeth Y Llan Natural Yogurt](#)

[Canapé Shells](#)

Pomegranate Seeds

Lay the [Canapé Shells](#) onto a serving platter or board.

Spoon in some of the [Llaeth Y Llan Natural Yogurt](#).

Roll the [Smoked Duck](#) slivers into spirals and place on top of the yoghurt (the yoghurt holds the duck in place)

Add a dollop of the [BMS Redcurrant and Port Jelly](#) and sprinkle on some of the pomegranate seeds.

Not only will this canape look divine it will have your guests wanting more!