

Duck with Prune & Calvados Stuffing



Method

These Barbary duck Maigret fillets are really superb and oven ready.

We will make stuffing for you - breadcrumbs and lightly seasoned home-made sausage meat with prunes and Calvados.

All you have to do is brush with olive oil and cook at 200°C/Gas mark 6 for approximately 40 minutes. They can also be grilled successfully for between 20 and 25 minutes, turning once.

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