

Duck confit, caramelized onions, Oka cheese on country bread toast |

Recipe for 12 Tapas

Description

A pulled duck leg confit served on country-style bread toast with onion jam and Oka cheese fondant.

Note

Bake your duck legs for 5 minutes before removing the meat from the bones. It will be easier!

Ingredients

Onions and duck confit

- 2 Thigh(s) Confit duck leg
- 300 Gr Onion
- 2 Clove(s) Garlic
- 150 Ml White wine
- 2 Tbsp Butter

- Butter
- Salt and pepper

Toast

- 4 Slice(s) Country bread
- 12 Slice(s) Oka cheese
- 2 Tbsp Chopped parsley

- Butter
- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **oven** at **400 F°**

Prep

Remove meat from the bones and shred the meat into pieces with your fingers.

Mince the onions and chop the garlic.

Butter your toast and bake in the oven for 8 to 10 minutes.

Onions and duck

Slowly cook the onions with butter and garlic. Let it brown and add the vermouth. Once the alcohol evaporated, add the duck to reheat it.

Divide it on your toasts.

Toast

Put a slice of cheese on each toast covered with the duck mix. Bake in the oven for 5 minutes. Serve a tray and garnish with parsley.

Bon appétit!