



Smoked Barbary Duck and Orange Crostini.

Ingredients

(makes roughly 30)

200g smoked Barbary duck.

3 large oranges, peeled and pith removed, cut into slices.

Small handful rocket.

3 small ciabatta rolls, cut into 10 thin slices each.

Rannoch Apricot and Ginger Chutney.

Method

Arrange slices of ciabatta on a baking tray and place in a medium oven for 10 minutes until dried out and crisp. Leave to cool.

Place a small amount of chutney on each slice. Arrange a slice of duck, a slice of orange and a rocket leaf on top of each. Can be served with a bowl of extra chutney on the side.