

Brochettes de Canard



Serves 4 **Prep 15 mins**

Cooking 12 mins

Easy

Ingredients

2 duck breasts
350g button mushrooms
1 ½ lemons
oil
salt and pepper
wooden skewers, soaked in water

1. Preheat the oven to 240C/ Fan 220C/Gas 8. Cover a large oven tray with aluminium foil. Take the fat off the duck and cut the flesh into cubes.
2. Take the stems off the mushrooms and wash and dry them. Wash the lemons and cut into round slices.
3. Alternately thread the duck and the mushrooms onto the skewers and begin and end with a slice of lemon.
4. Put the brochettes onto the oven tray, sprinkle with a little oil, pepper them and cook in the oven for 12 minutes, turning regularly. Serve immediately.