

Duck Confit Burger



Serves 4 **Prep 10 mins**

Cooking 40 mins

Easy

Ingredients

1 tbsp olive oil
1 red onion, finely sliced
2 tbsp onion marmalade
500g pack duck leg confit or use [home made duck confit](#)
4 brioche burger buns
1 tbsp butter at room temperature
1 tbsp Dijon mustard
frisee salad leaves

1. In a small saucepan, heat the oil over a low heat and add the onion. Fry gently for 10-15 mins until really soft. Stir in the onion marmalade, then take off the heat.
2. Use [home made duck confit](#) or follow the instructions on the pack, then remove from the bone and pull into thick shreds, seasoning to taste.
3. Cut the buns in half and place on a griddle pan, over a high heat for around 1 min until brown. Keep looking as they burn very quickly.
4. Spread the mustard on one half of each bun and onion marmalade on the other, then fill the buns with some salad leaves and put the shredded duck on top. Serve immediately.