DUCK Á L'SPRINGFIELD

INGREDIENTS

- **For the pancakes**
- 125g Plain Flour,
- 150ml Milk,
- 1 Large Egg, beaten
- Pinch of Salt
- **For the filling**
- 2 Duck Confit Legs
- Soft Leaves, such as spinach or rocket
- Rhubarb Jam, or blackberry, cherry, plum, cranberry
- Handful of Cornichons, halved lengthways
- Honey Mustard Sauce, equal parts honey and dijon mustard
- **For cooking**
- Groundnut Oil or Duck Fat

DIRECTION

1. Add the flour and salt to a large bowl. Combine the milk and egg and gradually add the milk to the flour, whisking as you go. Whisk together until you have a smooth batter. About 2 minutes. You want the batter to be roughly the consistency of thick, double cream. If you feel the batter is too thick – add some milk.
2. Cover the bowl and leave the batter to rest in the fridge until ready to use.
   (TIP – This batter will keep for 1-2 days and will actually be better if prepared the night before.)
3. Lightly oil a small frying pan with groundnut oil or duck fat, and place over a high-heat. Once hot, add about a ladle of batter to the pan and spread out over the pan with a rubber spatula. These are small pancakes and you want each one to be about 15cm in diameter. Again, if you feel like the batter is too thick, add a little milk.
4. Once the pancake looks to be set and the edges are just starting to crisp, flip over. About 1 minute. Cook for a further minute until fully cooked through on both sides with slight leoparding.

5. Repeat until the batter is used up. You should have about 8 pancakes. Keep warm until ready to serve
6. Prepare and cook the duck by pan-frying for a few minutes until crisp-skinned and hot. If using store-bought, please cook as outlined in the instructions.
7. Serve these duck pancakes you would Peking duck, with the confit legs, shredded into small, bite-sized pieces with the warm crepes. Serve with tart jam – in this case, rhubarb, a honey-mustard sauce, cornichons and some soft delicate leaves. Encourage tailgaters to build their own pancake but a combination of everything works wonderfully.