

Pan-Fried Skeaghanore Duck Burger With Braised Red Cabbage, Baltimore Bacon & Smoked Gubbeen Cheese



Ingredients

- 2 Duck breasts (1 per burger)
- 250g Red cabbage
- 2 Baltimore Bacon
- Sliced Smoked Gubbeen cheese
- 2 to 4 Burger Buns
- Salt & Pepper
- Rapeseed oil

Method

1. Get a Non – Stick Pan place it on the heat
2. Trim the fat off the duck Breasts
3. Place the Duck Breasts into the pan with no oil
4. Get good colour on the Duck and crisp up the fat
5. Turn it flesh side down, get good colour, and place in the oven at 180 degrees (4 – 5 mins)
6. Cook off the bacon in a hot pan

7. Place Sliced Gubbeen cheese on both sides of the burger bun and place in the oven for 2 mins to toast and melt the cheese
7. Finally build up your Burger by adding the red cabbage, crispy bacon & the cooked duck strips.
8. Place the burger Bun on top, & dig in.

Chefs tip

Add some sliced Beetroot if haven't got time to make the Braised Red Cabbage.

Festivals already demo

/ Flavour of Fingal's

/ Wexford

/ Cork & Kerry Food Market

Suppliers

/ Fields

/ Skeaghanore Duck

/ Baltimore Bacon

/ Gubbeen Cheese