

Pan Roasted Duck Breast with Mandarin on Crispy Ciabatta



0 made it | 0 reviews



Nicole Gomes



John Kelleher

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea Australia Volume 2

Ingredients

Pan Roasted Duck Breast with Mandarin on Crispy Ciabatta

- 2 duck breasts, trimmed of excess fat and the skin side scored
- 4 mandarin segments
- 4 thin slices of ciabatta, made crispy with a little oil on a hot plate

Methods and Directions

Pan Roasted Duck Breast with Mandarin on Crispy Ciabatta

- Season the breasts with sea salt.
- Render the skin side of the duck until golden.
- Turn the breast over and place in a hot oven for 7 minutes
- Remove from the oven and allow to rest.
- Cut lengthwise into thin strips.



- Arrange on the crispy ciabatta, garnish with the mandarin segments.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 18/02/2026