

Salted-smoked duck fillet appetizer served with roasted mini potatoes or crackers



Preparation

1. If you are preparing this snack with small potatoes, first these will need to be cooked. Wash the potatoes well and cook with their skin on for a few minutes. Then cut the cooled potatoes into slices and bake in the oven until they are nicely browned. Leave the potatoes to cool.
2. For the preparation of the cream cheese: chop the tomato and the onion finely. Add them to the "Creme Bonjour" cream cheese and stir everything together.
3. After preparing the cream cheese, spread it on the cold potato slices or crackers (preferably without any additional flavours), add the cured smoked duck fillet and top with the garlic and beetroot sprouts. Perfect for serving with both beer and wine. Enjoy your meal!

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INGREDIENTS

80 g.	KITCHEN me salted-smoked duck fillet
1	Tomato
1	Onion
According to need	Mini potatoes or crackers
According to need	Creme Bonjour cream cheese
According to need	Garlic or beet sprouts