

## Sandwiches with smoked duck fillet



## Preparation

- 1. Cut the bread along in half but not up to the end. Divide it in half.
- 2. Mix the yoghurt with mustard in equal proportions and add the ingredients listed as desired. Taste it.
- 3. Spread sauce on both sides of the bread, put lettuce, tomatoes, cheese, and sliced duck fillet.
- 4. It is recommended to put ready sandwiches into paper sandwich bags. It will be more convenient to eat and the sauce will not drip out.

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## **INGREDIENTS**

250 g	of hot smoked duck fillet Kitchen me
250 g	of flot smoked duck fillet kitchen file
Several mini	bread loaves with seeds
(hard) to taste	Mozzarella cheese
Some	lettuce leaves
A few	tomatoes
	Dressing:
	Delicate mustard
	Greek yoghurt
	Lemon juice
	Honey
	Garlic
	Turmeric

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