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## Wilde eend met farce van Brugge Prestige

### Ingredienten:

- 2 wild ducks
- 10 strips of bacon
- 300 g beech mushrooms
- 60 g Bruges butter

#### Stuffing:

- 1 onion
- 100 g bread crumb
- 300 g mixed minced meat
- 4 eggs
- ½ Tsp zest of orange
- 200 g ground Bruges prestige
- ½ Tsp sambal
- 1 Tsp mustard
- 5 spring onions cut into small pieces
- Pepper and salt

### Preparation:

- Prepare the stuffing by mixing all ingredients thoroughly
- Rinse the ducks well to remove blood residue and fill them with stuffing
- Spread out the strips of bacon on the bottom and sides of a bread bowl
- and place the ducks in the bowl
- Season the ducks well once more with pepper and salt and add a slice of Bruges butter on top
- Then place the ducks in a preheated oven at 200°C
- for 60 minutes. Turn off the oven
- Leave in the oven for another 10 minutes
- Fry the mushrooms briefly in butter and serve everything

4 personen

100 min

Main dish

4

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