



Easy Duck Focaccia Pizza—A Meal To Remember

(NAPSA)—Here's food for thought: You can add a touch of creative pizzazz to your next get-together when you serve a delicious Italian specialty: Duck Focaccia Pizza. It's a meal that's simple, original and will make any occasion a memorable one—and making this recipe can be almost as easy as calling for delivery.

Duck Focaccia Pizza

(Serves 6, one pizza per person)

- 1 Maple Leaf Farms Roast Half Duck, thawed**
- 6 prepared focaccia rounds, 7-9" diameter (or any premade pizza dough)**
- 18 oz. sun-dried tomato marinara sauce (or pizza sauce)**
- 12 oz. sun-dried tomatoes**
- 16 oz. provolone cheese, sliced**
- 6 oz. roasted garlic cloves, sliced**
- 3 oz. fresh rosemary sprigs**

Debone and shred thawed duck. Spread sauce on focaccia. Top with sun-dried tomatoes, duck and roasted garlic. Then fan slices of provolone cheese over the top. Sprinkle with rosemary sprigs. Place on pizza stone or sheet pan and bake at 400° F for 13-15 minutes or until cheese is golden brown.

Why Duck?

The distinctive taste of duck makes for a marvelous complement to the robust flavors of sun-dried tomatoes and roasted garlic.

Duck is also a healthful and nutritious alternative to other meats. All the fat is in the skin



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layer, not in the meat. Remove the skin and the fat is gone. According to the USDA, boneless, skinless duck breast has less fat and calories than boneless, skinless chicken breast.

This pizza is prepared with White Pekin duck so you can enjoy the poultry's unique qualities. Farm raised, this breed of duck offers a succulent and tasty flavor—not gamy as other breeds of duck may be. Plus, Maple Leaf Farms Roast Half Duck is fully cooked, tender and juicy, so all you have to do is thaw it.

Bread For Ease

Because the recipe uses focaccia bread, there's no messy time-consuming dough to worry about.

Where To Get It

You may find Roast Half Duck in the freezer section of your grocer or you can find it online at www.mapleleaffarms.com.

Learn More

For additional information, call (800) 348-2812.