

A Meal To Remember: Easy And Elegant Focaccia Duckling Pizza

(NAPSA)—Everyone loves pizza. It's a universal crowd pleaser, and although you can buy a pizza from just about anywhere and get someone to eat it, there's really no reason to settle for the same old delivery or frozen pie. Why not add a touch of creative elegance to your next get-together and serve this delicious Italian specialty? Duckling Focaccia Pizza is a meal that is simple, original, and will make any occasion a memorable one.

This pizza, prepared with White Pekin duckling from Maple Leaf Farms, stands out because of the poultry's unique qualities. Farm-raised, this breed of duck offers a succulent yet mild flavor, and is not gamy like its cousins the Muscovy or Mallard. The distinctive taste of duckling is a perfect complement to the robust flavors of sun dried tomatoes and roasted garlic. Duckling is also a healthy and nutritious alternative to other meats because the fat is almost all in the skin layer, not in the meat, allowing most of the fat to render off during cooking. According to the USDA, boneless, skinless duck breast has less fat and calories than boneless, skinless chicken breast.

Maple Leaf Farms' Roast Half Duck is fully cooked, spiced, tender and juicy so all you have to do is thaw it. And by using the Focaccia bread, there's no messy or time-consuming dough to worry about, making this recipe as easy to make as a call to the delivery shop.

Duckling Focaccia Pizza (serves 6, one pizza per person)

1 Maple Leaf Farms Roast Half Duckling, thawed, shredded
6 prepared Focaccia bread



(or any pre-made pizza dough), 7-9" diameter
18 oz. pizza sauce
12 oz. sun dried tomatoes
16 oz. provolone cheese, sliced
6 oz. roasted garlic cloves, sliced
3 oz. fresh rosemary sprigs

- 1. Debone and shred thawed duckling.**
- 2. Spread pizza sauce on Focaccia.**
- 3. Top with sun dried tomatoes first, then duckling and roasted garlic. Fan slices of provolone over top. Sprinkle with rosemary sprigs.**
- 4. Place on pizza stone or sheet pan and bake at 400°F for 13-15 minutes or until cheese is golden brown.**

To purchase Roast Half Duckling, check the freezer section of your local grocer or you can order it by visiting www.mapleleaf-farms.com. For additional information, contact Maple Leaf Farms, at (800) 382-5546.