

Tomatoes stuffs with confit dick legs and Neufchâtel

✓ EASY | ⌚ 15 MIN PREPARATION TIME | ⌚ 25 MIN DE CUISSON



INGREDIENTS FOR 4

- 1 Neufchâtel
- 2 confit duck leg
- 4 big tomatoes
- 250g mushrooms
- 1 apple
- 2 onions
- Ground pepper

PREPARATION

1. Scoop out the flesh of the tomatoes, season then turn upside down to drain.
2. Crumble the confit duck's legs.
3. Melt a spoonful of duck fat and sautee the chopped onions, mushrooms and apple, add the duck pieces.
4. Stuff the tomatoes with this mixture and top with two good slices of cheese.
5. Bake in the oven for 20 min (180°C th. 6)

