

# Duckling and Agen prune kebabs

Preparation :  
**10 minutes**

Cooking time :  
**10 minutes**

Difficulty :  
**Very easy**



Photo : Photothèque BIP



**SERVES 6**



## INGREDIENTS

- 10 thin slices of fresh duckling
- 10 slices of duck fillet, smoked or dried
- 1/2 green bell pepper
- 15 pitted Agen prunes
- Oil, salt and pepper
- Herbes de Provence
- Skewers

## PREPARATION

Cut the slices and the prunes into two lengthways.

Wrap each prune in fresh or smoked meat.

Thread the skewers alternately with the two types of meat and pieces of bell pepper.

Season. Drizzle with oil.

Grill for 5 minutes each side.

Serve with sauté potatoes.



*Agen prunes come from plum trees, in particular the Ente plum variety, and are grown in a defined area around the town of Agen.*