



CONFIT DUCK LEG WITH WINTER BEAN STEW

Difficulty: Easy

Serves: 4

Cooking: 50 minutes



INGREDIENTS

- 4 Confit Luv-a-Duck Legs
- 3 tablespoons olive oil
- 1 small onion, finely diced
- 3 garlic cloves, crushed
- 125 g pancetta or smoked bacon, cut into lardons
- 1 medium carrot, finely diced
- 1 celery stalk, finely diced
- 3 x 400 g cans beans, drained- Butter, Cannellini or Borlotti
- 1 cup podded broad beans
- handful of thyme sprigs
- 1 stalk rosemary
- 2 bay leaf
- 1/2 teaspoon chilli flakes
- 1 cup red wine
- 2 cups duck stock
- freshly ground black pepper
- sea salt

METHOD

1. Heat oil in a large cast iron pot over a medium heat. Sauté the onion and garlic for 2 mins, add the pancetta or bacon. Cook for a further 2 mins.
2. Add the carrots, celery, herbs, bay and chilli. Cook for 3-4 mins. Add the red wine and simmer for 4-5 mins until the wine has reduced by half.
3. Add the stock and bring to the boil. Turn down heat and cook for 4 mins. Add 3/4 of the beans to the stock. Roughly mash the remaining 1/4 of the beans and add to the pot. Cover and cook for 15 mins.
4. Remove the lid and add the broad beans cook for a further 5 mins. Remove the herb stalks and bay. Season to taste.
5. Heat the Confit Duck Legs as per the pack instructions.
6. Divide the cassoulet into bowls and place the heated Confit Legs on top to serve.