

# DUCK AND PORK RILLETES

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

**Difficulty:** Easy

**Serves:** 6-8

**Cooking:** 3 hours 30 minutes



## INGREDIENTS

1 large whole duck  
 400g pork shoulder or pork belly, cut into 4 pieces  
 200g duck fat + 100g extra  
 1 onion, cut in 4  
 4 cloves garlic, bruised  
 2 pieces of orange peel  
 3 sprigs of thyme  
 1 bay leaf  
 2 cloves  
 ¼ tsp. each of ground white pepper, nutmeg, clove and cinnamon  
 200ml water  
 1 tbs. cognac or brandy  
 Salt

## METHOD

1. Preheat the oven to 150C. Cut the duck into 8 pieces. In a large baking tray, place the duck and pork pieces, garlic, onion, thyme, bay leaf, orange peel, spices, alcohol, a generous pinch of salt and 200g duck fat and water. Cover the baking tray with baking paper and two layers of foil. Transfer to the oven on the middle rack and cook for 3 hours.
2. Once the meat is incredibly soft and the duck falls very easily from the bones remove from the oven and let the meat cool in the fat for 1 hour or until cool enough to handle. Discard the bones and skin from the meat and shred the duck and pork with 2 forks so it looks like floss.  
 Mix the meats together very well and add ¼ cup of the strained fat from the tray, the brandy and correct seasoning by adding a little extra salt.
3. Firmly pack the rillettes in sterilised jars or an earthenware dish. Melt the remaining duck fat and drizzle a little over the pressed meat to ensure the meat does not come in contact with the air (this ensures the rillettes will be preserves for a longer time).
4. Refrigerator for at least 12 hours before serving with baby pickles like cornichon and cocktails onions and crusty bread.