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# RICOTTA GNOCCHI AND DUCK RAGU

**Difficulty:** Easy

**Serves:** 4







# INGREDIENTS

## Gnocchi

### Ingredients

700g potatoes, { end weight of cooked product}  
200 g 00 pasta flour, sifted  
50 g parmesan cheese, finely grated  
1 whole egg  
150 g ricotta cheese  
¼ bunch chives, finely chopped  
Zest of 1 lemon  
Salt and pepper to taste

## Ragu

### Ingredients

4 Luv-a-Duck Duck Legs (250gm-300gm each), skin seasoned with sea salt 1 hour before cooking  
1 large carrot, diced  
1 white onion, finely chopped  
2 cloves garlic, crushed  
2 sage sprigs  
1 thyme sprig  
1 fresh bay leaf  
100 g tomato paste  
125 ml dry red wine  
750 ml Luv-a-Duck Duck Stock

# METHOD

## For the ragu

1. For the duck ragù, preheat oven to 150°C.
2. Heat a medium size casserole dish over medium heat, then add duck skin-side down and fry until browned and fat renders. This may take up to 5 minutes.
3. Turn the legs over and fry until browned another 3 minutes, then take out of the pot.
4. Add carrot, onion, garlic and herbs to pot, and sauté until vegetables are tender.
5. Add tomato paste and cook until colour deepens.
6. Deglaze pan with wine and stir until thickened. At this stage add the stock, and bring to the boil.
7. Season to taste, add the duck, cover with a lid or foil and braise in the oven until meat falls from the bone. This should take anywhere from 1.5 to 2 hours. However, if it is not ready recover and leave in the oven until cooked.
8. Uncover, rest for around 15 minutes, then remove duck legs and, when cool enough to handle, remove meat from bones in chunks and stir into sauce. Discard the herbs.

## For the gnocchi

9. Preheat oven to 180°C. If you are making gnocchi and ragu on the same day at the same time, place the potatoes in the 150°C oven.
10. Obviously, they will take longer to cook. If not 180°C is fine.
11. Place the potatoes on a baking tray that is lined with rock salt. Bake for 1hr longer if needed. Once cooked take out of the oven and allow to cool until they are manageable to hold with a tea towel.
12. Cut the potatoes in half and scoop out the cooked potato. Pass through a drum sieve or potato ricer. Allow to cool slightly before adding egg and ricotta.
13. Once at blood temperature combine the potato with remaining ingredients and mix lightly until smooth. Take care not to overwork dough or the gnocchi will become dense.
14. Divide dough into 4 pieces and roll each on a lightly floured surface to 1cm-diameter ropes, then cut into 2cm pieces.
15. Cook the gnocchi in batches in a large saucepan of boiling salted water until they rise to the surface. Take them out gently with a slotted spoon and allow to drain in a colander.
16. Gently mix the gnocchi with the ragu.
17. Place in bowls and sprinkle with some freshly chopped parsley and grated parmesan cheese.