



DUCK CACCIATORE

Serves: 20

Time: 2 hours



INGREDIENTS

- 20 duck leg Marylands (5kg)
- Sea salt
- 3 bay leaves
- ¼ bunch thyme
- ½ bunch flat leaf parsley
- 9 cloves garlic, peeled (1 crushed, 2 sliced)
- 5 red capsicums
- 1 brown onion sliced
- 1 birds eye chill halved
- 400ml white wine
- 1 bunch parsley chopped
- 2 litres tomato passata

METHOD

1. Fry off garlic, chilli, chopped red capsicum and onion. Add white wine and reduce by half.
2. Add passata and herbs.
3. Pour over seasoned duck legs
4. Bake in oven at 180 degrees for 2 hours covered with baking paper and then foil.
5. Remove foil and baking paper for last 20 minutes. Finish with chopped parsley.
Optional finish with capers and olives.

Serving suggestion

Serve duck leg on a bed of pasta.

Fresh parsley.