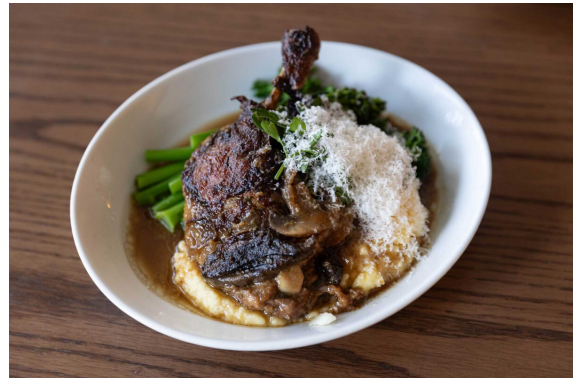




# DUCK RAGU WITH PORCINI MUSHROOMS

**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)
- 1 brown onion sliced
- 50g dried porcini mushroom, rehydrated in 2 litre water
- 400ml white wine
- 1 bunch parsley chopped
- 200g swiss brown mushrooms
- 100g king brown mushrooms

## METHOD

1. Fry off garlic, chilli, and onion. Add white wine and reduce by half.
2. Add mushrooms and herbs.
3. Pour over seasoned duck legs.
4. Bake in oven at 180 degrees for 2 hours uncovered.
5. Remove foil for last 20 minutes. Finish with chopped parsley.
6. Serve with mash potato, broccolini. Grate parmesan on top.