



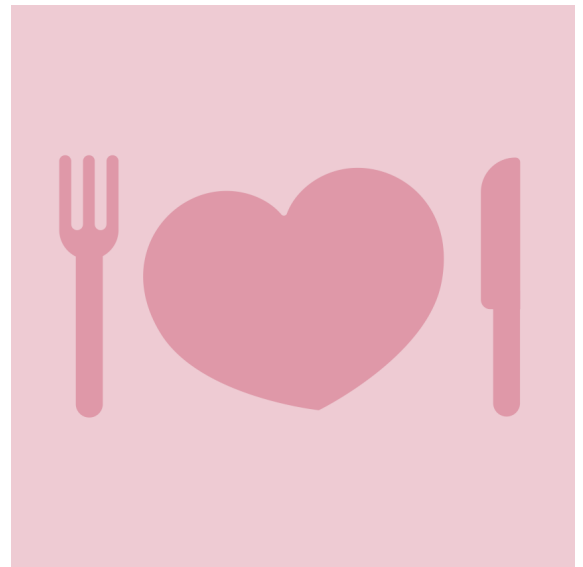
<https://www.luvaduck.com.au/recipes/view/boned-and-stuffed-duck-legs-with-pistachio-and-almonds-served-with-a-sticky/>

# BONED AND STUFFED DUCK LEGS WITH PISTACHIO AND ALMONDS SERVED WITH A STICKY SHIRAZ GLAZE

A VERY ELEGANT RECIPE, WITH MOUTH WATERING FLAVOURS.

**Difficulty:** Easy

**Serves:** 4 as a main



## INGREDIENTS

4 Luv-a-Duck, deboned duck legs  
1 medium onion, chopped  
3 cloves garlic  
2 rashers bacon, chopped  
100g pistachio nuts, shelled  
100g slivered almonds, toasted  
100g dried figs, chopped (or fresh if available)  
1 tbsp parsley, chopped  
1/2 tbsp sage, chopped  
1/2 tbsp thyme, chopped  
1 lemon, zest and juice  
250g finely chopped duck or duck mince  
1 egg  
salt and freshly ground black pepper

### **Sticky Shiraz Glaze:**

300ml shiraz  
50gm brown sugar  
1 tbsp honey  
1/2 cup cranberry juice  
2 cups cooked spinach to serve  
1 tsp Luv-a-Duck, duck fat

## METHOD

1. In a food processor mix the mince, egg, lemon juice, lemon zest, herbs, almonds and pistachio nuts until just combined.
2. In a fry pan cook off the onion, garlic and bacon until fragrant, set aside to cool.
3. In a mixing bowl combine the mince, onion mix and figs and season to taste
4. Lay the deboned duck legs out flat and spoon some of the mixture down the middle of the meat side, roll up to encase the filling and tie off both ends with butchers string.
5. Heat a frypan with a little duck fat and gently seal off the duck legs until golden brown, place onto an oven tray and cook at 180C for 15 to 20 mins. When cooked remove from oven and allow to rest for a few minutes.
6. As the duck is cooking, using a heavy based saucepan simmer the wine, sugar, honey and cranberry sauce until reduced by half. Strain through a fine strainer to remove any impurities.
7. Heat spinach leaves in a little duck fat, season to taste and place on a large white dinner plate.
8. Cut the duck leg in half on the angle to expose the colourful filling and stand them up on each other, and drizzle some of the shiraz sauce around the outside of the plate and serve.

### **CHEF'S TIPS**

These delicious duck legs can be made ahead of time and frozen until required.