

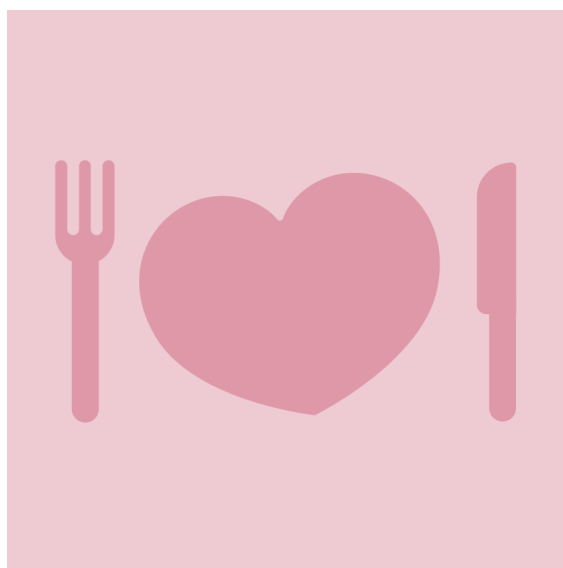


BRAISED DUCK LEGS WITH MUSHROOMS AND RED WINE

A very rich and flavoursome dish, which will leave your guests wanting more.

Difficulty: Easy

Serves: 4



INGREDIENTS

4 Luv-a-Duck duck legs
500ml red wine
2 carrots, diced
1 celery stalk, diced
1 onion, diced
2 garlic cloves
1 bay leaf
2 thyme sprigs
500ml Luv-a-Duck duck stock
1/2 cup parsley leaves
Salt and pepper
250g field mushrooms, sliced
200g button mushrooms, sliced
200g swiss brown mushrooms, sliced
30g butter
Chopped parsley to garnish

METHOD

1. Marinate the duck legs overnight in half the red wine, carrots, onion, celery, garlic cloves, bay leaf and thyme.
2. Remove the duck legs from the marinade and seal on both sides in a pan until golden brown.
3. Place sealed duck legs into a braising dish and cover with the marinade, parsley, stock and remaining wine and cover.
4. Place into the oven for 2 hours on 170C. Remove the legs from the braising pan, strain the liquid and reserve.
5. Place the liquid into a pan, add the sliced mushrooms and reduce by half, add a knob of butter, adjust the seasoning, add the legs back to the sauce, add chopped parsley and serve with creamy mashed potatoes.