



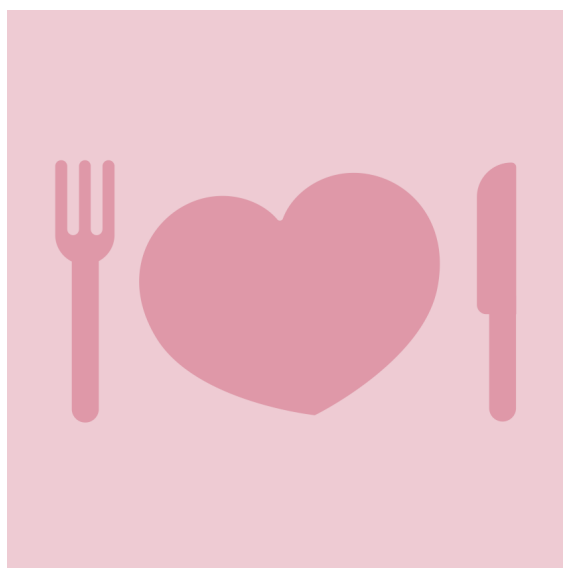
# BRAISED DUCK WITH PAPPARDELLE

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

**Difficulty:** Easy

**Serves:** 4

**Cooking:** 3 hours



## INGREDIENTS

Olive oil

1 x Luv-A-Duck, Whole Duck, cut into 4 pieces

Flour, for dust

150g smoked speck, diced

1 onion, diced

1 carrot, grated

1 stalk celery, finely diced

2 cloves garlic, finely sliced

2 stalks of rosemary, leaves removed and finely diced

1 cup red wine

750ml jar passata

Zest of 1 orange

Salt and pepper

1 packet of pappardelle

Parmesan, to serve

## METHOD

1. Heat oil in a heavy based casserole pot.
2. Lightly dust the duck and cook for one minute on each side to seal. Remove from the pan.
3. Add the onion, carrot, celery, garlic, rosemary and speck and cook for 5 minutes or until softened.
4. Place the duck back into the pot and add the red wine and orange zest.
5. Bring to the boil and allow the stew to bubble away for 5 minutes, removing any impurities that come to the surface.
6. Now add the tomato passata and season with salt and pepper.
7. Place the lid on and cook for 2 hours or until the meat is falling off the bone.
8. Once cooked, take the duck out of the pot and shred meat from the bones. If there is oil that has risen to the surface of the sauce skim. Add the duck back to the pan.
9. Bring a large pot of salted water to the boil. Add the pasta and cook as per packet instructions.
10. Serve pasta duck ragu and grated Parmesan