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CONFIT DUCK RISOTTO

Difficulty: Easy

Serves: 4-6

Cooking: 40 mins



INGREDIENTS

- 300g pumpkin, chopped into 2cm dice
- 1/2 tsp cumin
- 2tbsp olive oil
- 2 leeks, thinly sliced (white part only)
- 200g mushrooms, sliced
- 4 cloves of garlic, finely chopped
- 90g butter, chopped
- 1 3/4 cups of Arborio rice
- 1/2 cup white wine
- 6 cups chicken or duck stock
- 2 x pack Luv-A-Duck Confit Duck Leg, shredded
- 50g rocket
- 1/2 cup chives, finely chopped
- 1/2 cup grated parmesan + extra to serve
- Salt & Pepper

METHOD

1. Preheat oven to 200° C
2. Place chopped pumpkin into a roasting dish. Add cumin, a pinch of salt and pepper and 1 tbsp of olive oil. Toss to combine. Roast pumpkin in the oven for 20 minutes or until just soft. Remove and set aside.
3. In a pot, bring the stock to the boil. Once boiled, reduce heat to low to keep hot.
4. Melt 30g of butter in a large pan over medium-high heat. Add the mushrooms and leek. Fry for 5 mins or until the leek is soft. Add the garlic and cook, stirring for 1 min.
5. Add the Arborio rice and cook, stirring for 1 min.
6. Add the white wine and cook, stirring for 1-2 minutes or until the wine has soaked in.
7. Add stock to the rice 1 ladle at a time, stirring continuously between each ladle, only adding a new ladle once the liquid has soaked in. This will take between 20-25 minutes. It's very important that you are continuously stirring during this time or your risotto will become gluey.
8. When you add your last ladle of stock, also add the shredded confit duck, roast pumpkin and rocket. Stir until the rocket has wilted and the pumpkin and duck are heated through.
9. Turn off the heat and add remaining 60g of butter, grated parmesan and chives. Stir to combine.
10. Season to taste and serve with extra chives and grated parmesan on top.