



CONFIT DUCK WITH CHORIZO, SPECK AND LENTILS

Difficulty: Easy

Serves: 2

Cooking: 1 hour 10 mins



INGREDIENTS

1 pack Luv-a-Duck Confit Duck Legs 500g
2 tbsp extra virgin olive oil
125g chorizo, sliced
125g speck, thick-cut, (a whole piece would be best)
2 cloves garlic, smashed
1 carrot, peeled and diced
1 stick celery, diced
½ brown onion, diced
1 cup lentils
2 bay leaves
1 bunch thyme
1 cup white wine
500ml stock

To Serve

Parsley, finely chopped

METHOD

1. Preheat your oven to 160°C.
2. Render speck and chorizo with extra virgin olive oil, garlic, bay leaves, onion, carrot and celery. Sweat down for 1-2 minutes. Add lentils, thyme and pepper, stir through to ensure everything is evenly distributed in the pot. Add the duck legs, skin side up, with the jelly from the packet with white wine and stock. Push the duck legs so they sit just above the liquid, the skin will crispy up.
3. Place in the oven and cook for 45 minutes.

Recipe by Adrian Richardson and featured on Good Chef Bad Chef.