



# CREAMY DUCK, MUSHROOM AND TARRAGON LINGUINE WITH TIM BONE



**Difficulty:** Easy

**Serves:** 4

**Prep:** 10 minutes

**Cooking:** 10 minutes

## INGREDIENTS

- 1 pack Luv-a-Duck A L'orange Duck Legs
- 3 large shallots, peeled and finely sliced
- 4 cloves of garlic, peeled and finely chopped
- 2 tbsp olive oil
- 50g butter
- Salt and pepper
- 400g Swiss brown cup mushrooms, sliced
- 10 sprigs of thyme
- 1/2 cup white wine
- 1 cups chicken stock
- 300ml of cream
- 250g linguine or pasta of your choice
- 1 orange, zest and juice
- 1/4 cup parsley, chopped
- 1/4 cup tarragon, chopped

## METHOD

1. Cook the duck legs in the oven as per packet instructions. Remove and shred the meat with forks. Discard the bones. Set shredded duck aside.
2. Add butter to the pan. When melted, add the shallots and cook stirring for 1 minute. Add the thyme and mushrooms and cook, stirring occasionally for 5 minutes or until all the liquid from the mushrooms has evaporated and they're starting to brown. Season with salt and pepper.
3. Add the garlic and cook, stirring for 30 seconds. Add the white wine and let boil for 1 minute. Add the chicken stock and cream. Bring to the boil. Reduce heat and simmer until the sauce has thickened.
4. While the sauce is thickening, cook pasta in salted boiling water in a separate pot until al dente. Drain and add pasta to the thickened sauce, stirring to coat.
5. Add the zest and juice of the orange, the parsley and tarragon and stir to combine.
6. Season to taste
7. Serve!