



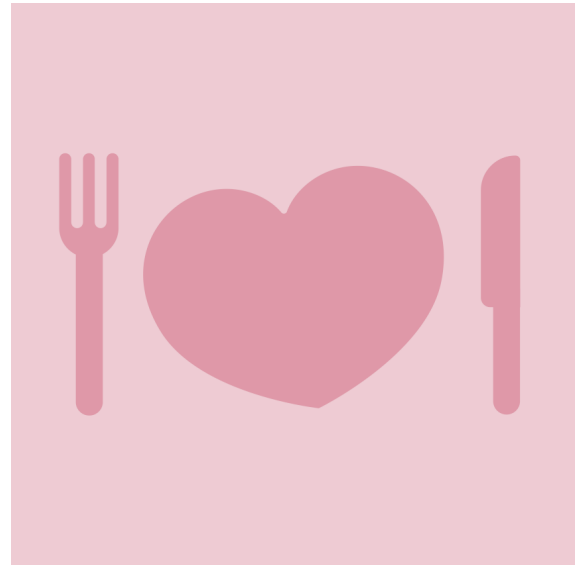
<https://www.luvaduck.com.au/recipes/view/duck-pies2/>

DUCK PIES

Difficulty: Easy

Serves: 12

Cooking: 2 hours



INGREDIENTS

6 Luv-a-Duck Duck Legs
1 brown onion
1 carrot
4 rashers bacon or speck
3 cloves garlic
3 sprigs thyme
2 tbs tomato paste
2 tsp cornflour
3/4 cup red wine
1 cup duck stock
1 packet of puff pastry
1 egg

METHOD

1. In a large pot, sear the duck legs skin side down until the skin is golden brown, about 3-4 minutes. Turn the duck and sear on the other side for 2 minutes. Remove the duck from the pan. You will have to do this in batches.
2. Pour off the excess duck fat and finely dice the onion, carrot, bacon and garlic. Gently fry this for 5 minutes, or until it is soft.
3. Add in the tomato paste, cornflour and thyme and cook for a further 2 minutes. Pour in the wine and the stock, mix well and add in the duck legs.
4. Simmer with the lid on for 1 hour. Remove the lid for a further 30 minutes. Remove the meat from the bone and discard the bones. The mixture should be quite thick before adding it to the pastry.
5. Heat the oven to 180 degrees. Grease muffin trays with olive oil and line this with puff pastry. Put this in the freezer until the mixture is ready to be added to the pastry. It will be easier to handle if the mixture is cold.
6. Fill each pie casing with a generous helping of the mixture and seal with puff pastry.
7. Beat 1 egg and brush each pie with this.
8. Cook in the oven for 15-20 minutes, or until golden.
9. Serve with a salad or roasted veggies. No sauce is needed.

CHEF'S TIPS

If the sauce is not thick enough, remove the duck legs and simmer the sauce with the lid off until it is the consistency you desire.