



# DUCK RAGU WITH TORN PASTA / MODERN DUCK LASAGNA

## SLOW COOKED DUCK RAGU

**Difficulty:** Easy

**Serves:** 4 - 6

**Cooking:** 1 hour 30 minutes



## INGREDIENTS

6 Luv-a-Duck Duck Legs  
1 onion, finely chopped  
2 cloves garlic, finely chopped  
1 stick celery, finely diced  
400g can tomatoes, diced  
1 cup quality red wine  
400ml Luv-a-Duck Duck Stock  
4 x 3cm sprigs thyme  
4 x 3cm rosemary Leaves  
400g packet lasagne pasta sheets  
Baby basil leaves to garnish  
Salt & pepper to season

## METHOD

1. Heat the saucepan over a medium high heat and brown the Luv-a-duck legs on both sides, a few at a time, remove and set aside.
2. Reduce heat and sauté the onion, garlic and celery 2-3 minutes.
3. Stir in the tomatoes, red wine and Luv-a-Duck stock along with the sprigs of thyme and rosemary.
4. Return the duck to the saucepan bring to the boil, stirring. Cover.
5. Place the saucepan in the pre heated oven 170c for 1-½ hours stirring occasionally. Remove and keep covered. When cool remove duck meat from the bone and shred.
6. Bring a large saucepan of salted water to the boil and cook the lasagne pasta as per pack instructions. Drain and lay flat on paper towel.
7. To serve place a spoonful of duck ragu onto a serving plate, tear the lasagne into long strips and layer with the duck ragu. Garnish with baby basil leaves and cracked black pepper.

## CHEF'S TIPS

Duck ragu can be made well ahead of time and reheated prior to serving.

Ragu may also be prepared in your electric slow cooker.