



# DUCK STROGANOFF

**Difficulty:** Easy

**Serves:** 4

**Prep:** 15 minutes

**Cooking:** 20 minutes



## INGREDIENTS

4 Luv-a-Duck Confit Duck Legs  
3/4 cup Luv-a-Duck Duck Stock  
1 large brown onion, sliced  
2 cloves garlic, crushed  
300g Swiss button mushrooms, sliced  
1 tsp sweet paprika  
1/2 cup white wine  
2 tsp wholegrain mustard  
2 tbsp tomato paste  
1/2 cup crème fraiche or sour cream  
Cooked pasta, to serve  
Fresh parsley, to serve

## METHOD

1. Remove duck fat from packet and place duck fat in a large pan. Add legs, skin side down, and cook until browned all over. Remove to a plate, roughly shred and cover with foil to keep warm.
2. Using the same pan, add the onion, garlic and mushrooms to pan and cook for 5 minutes or until soft. Add paprika and cook for a further 1 minute.
3. Return duck legs to the pan and pour in wine, stock and add mustard and tomato paste. Simmer for 3-5 minutes or until duck is warmed through. Stir in crème fraiche. Serve stroganof with pasta and fresh parsley.