



# QUICK DUCK PORCINI RAGU

**Difficulty:** Easy

**Serves:** 2

**Cooking:** 30 mins



## INGREDIENTS

1 x pack 500g Confit Duck Legs  
500g gluten free gnocchi  
1 handful dried porcini mushrooms, soaked in water to rehydrate  
¼ cup white wine  
2 cloves garlic, finely chopped  
1 sprig of rosemary or sage  
400g tomato passata  
Parmesan cheese or cacio pepper, to serve

## METHOD

1. Pre-heat oven to 190°C. Remove duck from pack and place skin side up on a lined baking tray or dish. Bake in the oven for 15 mins.
2. While the duck is baking, fry garlic in a splash of oil, then white wine and rosemary followed by the tomatoes and bring to the boil. Season with salt and pepper. Add the rehydrated porcini mushrooms and 1/4 of its liquid. Turn down to a simmer.
3. Remove the duck from the oven and allow to rest for 5 mins or until cool enough to handle. Shred the meat off the duck legs and add to the sauce. Fold through.
4. Cook gnocchi as per packet instructions. Using a slotted spoon, add the gnocchi to the sauce and toss. Serve with a sprinkle of cheese.

Recipe by Justine Schofield and courtesy of [Everyday Gourmet](#)