

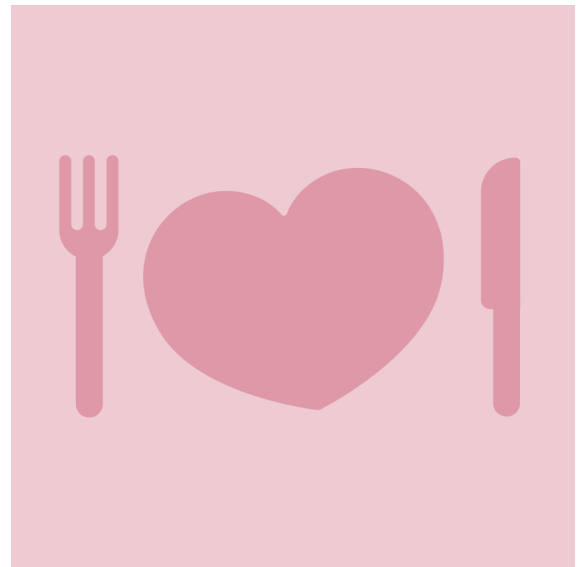


# ROAST DUCK BREASTS AND PORCINI MUSHROOM RAVIOLI WITH BURNT BUTTER AND SAGE SAUCE

A CLASSIC DISH WHICH CAN BE SERVED ANY TIME OF YEAR

**Difficulty:** Easy

**Serves:** 4-6



## INGREDIENTS

### Pasta filling

1 packet Luv-a-Duck, Roast Duck Breasts (cooked), skin removed and chopped finely  
50g porcini mushrooms, dried  
50g button mushrooms  
1/2 onion, peeled, sliced and diced  
1 clove garlic, crushed  
Splash of white wine  
75g parmesan cheese  
2 eggs  
2 tablespoons olive oil  
Zest of 1 lemon  
Zest of 1 orange  
150g ricotta cheese

### Pasta sauce

250g butter  
1 bunch fresh sage leaves

## METHOD

1. Reconstitute the porcini in a small bowl of hot water. Squeeze dry and saute with the button mushrooms, white wine, onion, garlic and duck in a little butter and oil. Cook until any liquid has reduced, then puree in a food processor.
2. Place the mixture into a large bowl and add the ricotta, lemon and orange zest and when cool add the eggs. Mix well and season to taste.
3. Make 1 quantity of pasta dough and follow instructions to making ravioli. (See recipe in accompaniments section).
4. Cook the pasta in a saucepan of salted boiling water for 4-5 minutes or until the pasta rises to the top of the pot.
5. To make the sauce: Heat the butter in a frypan, allow to go slightly brown in colour, add the sage leaves and serve with freshly shaved parmesan cheese.