



SHREDDED CONFIT DUCK PIE

Difficulty: Easy
Serves: 4
Prep: 20 mins
Cooking: 40 mins



INGREDIENTS

500g Luv-a-Duck Confit Duck Legs
1 Tbsp extra virgin olive oil
4 French shallots, finely diced
2 carrots, diced
2 garlic cloves, crushed
50g butter
2 tbsp plain flour
½ cup red wine
1 cup beef stock
1 cup green peas, frozen
1 sheet puff pastry, cut into quarters
1 egg, lightly whisked

METHOD

1. Remove confit legs from the pack and use two forks to shred the meat off the bone whilst cold.
2. Heat oil in a large saucepan on medium heat and then add the shallots and sauté for 3 mins. Add in the carrots and garlic cloves and sauté for another 2 mins until softened and fragrant. Add the butter to the pan and allow to melt and then stir through the flour until everything is coated. Slowly add in the red wine and beef stock, stirring continuously to ensure there are no flour lumps. Add the shredded duck to the pot. Bring to the boil and then reduce to a simmer for 10 mins until it begins to thicken. Finally stir through the peas and remove from the heat.
3. Preheat the oven to 200°C. Divide the mixture among 4 ramekins and then top each with a square of pastry. Press it down on the edges to seal and then use a sharp knife to trim the edges of the pastry and cut a cross in the middle of the pastry to allow steam to escape.
4. Use a pastry brush to brush the pastry with egg. Cook the pithiviers in the oven to 25 mins or until pastry is puffed and golden.

Recipe by Shelley Judge