



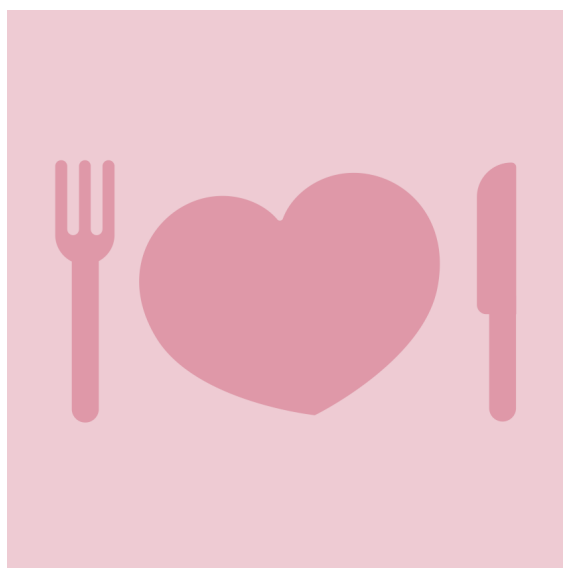
# HOMEMADE DUCK STOCK

This is much the same recipe we use for our Luv-a-Duck duck stock. Here's how you can make your own.

**Difficulty:** Easy

**Prep:** 10 minutes

**Cooking:** 2 hours



## INGREDIENTS

1kg duck carcass with skin and fat removed  
2 sticks celery  
1 large onion  
2 medium carrots  
1 bouquet garni  
200ml red wine  
2.5 litres water

## METHOD

1. Roast the duck bones until golden in a hot oven, 220C. Remove from roasting tray and drain well. Toss the vegetables in a little of the duck fat and roast until golden.
2. Place the bones into a suitable pot, cover with cold water and bring to the boil.
3. When the vegetables are golden, drain well and add to the stock.
4. Pour off any excess fat from the roasting tray and deglaze the pan with the red wine. When it comes to the boil add to the stock.
5. Skim any scum and turn down to simmer. Add the bouquet garni and allow to simmer for approximately 2 hours.
6. Strain the stock, discard the bones and vegetables.
7. Use the stock as required.

## CHEF'S TIPS

You will probably want to reduce the stock down after you have strained it to strengthen the flavours.

So you can have your stock on hand at any time, freeze stock in 1 or 2 cup sized containers. Margarine containers are great for this as they are approx 2 cups or for 1 cup use plastic or paper coffee cups. Pour in the stock Freeze stock until frozen. Remove from the container and place stock in a double freezer bag, seal and freeze until required.