

Duck Ragù with Pacheri Rigati and Gremolata

Ingredients

- 1kg Duck Legs and/or Thighs
- 20g Butter
- 20g Olive Oil
- 50g Garlic, finely sliced
- 150g Onion, diced
- 150g Carrot, diced
- 150g Celery, diced
- 2 Bay Leaves
- 3 sprigs Thyme
- 1 tsp Salt
- ½ tsp Pepper
- 500ml Light Grenache
- 500ml Strong Chicken stock
- 500g Cherry tomatoes
- 500g Pacheri Rigati, large pasta or pappardelle

Gremolata

- 1 bunch Parsley leaves, finely chopped
- 3 cl garlic, grated
- 2 lemons, zested

Method

Brown duck pieces in oil and remove from pan.

Add butter and sauté onion, carrot and celery for about 5 minutes, until browned.

Add wine to the pan and deglaze. Bring to the boil and simmer 5 minutes.

Add to a deep oven pan or casserole with the duck and chicken stock, cover with a tight fitting lid and cook slowly at 150C for 2-3 hours, checking half way through to make sure enough liquid is still in the pan. If necessary, add some water to keep meat covered.

Once meat is very tender, remove from oven and drain and reserve liquid.

Reduce braising liquid to sauce consistency and add cherry tomatoes and cook for 5 minutes.

Remove bones from the duck meat, shred and add back into sauce with a spoonful of butter.

For gremolata, mix finely chopped parsley, grated garlic and lemon zest.

Cook pasta in lots of salted boiling water until al dente. Toss through duck ragu.

Serve topped with gremolata.