



## Duck Confit Ravioli

★★★★★

*Italian*

**prep** 20 minutes **cook** 25 min **makes** 16 ravioli, 2 servings

**difficulty** Hard **source** Ian and Steph Smith at  
[www.Macmenu.ca](http://www.Macmenu.ca)

## INGREDIENTS

### Filling:

1 leg/thigh Duck made into Confit (MacMenu recipe)

$\frac{2}{3}$  egg, whisked

$\frac{1}{8}$  cup Ricotta

$\frac{1}{4}$  cup Parmesan, coarsely grated

$\frac{1}{2}$  teaspoon dried Thyme Leaves

1 tablespoon Parsley Leaves, finely minced

salt and pepper to taste

1 portion of Ravioli, using  $1\frac{1}{2}$  cups of flour (MacMenu recipe)

### Sauce:

1 tablespoon olive oil

1 small shallot, minced

4 oz. white mushrooms, cleaned and cut in small chunks, about  $\frac{1}{4}$ " in size

1 large clove garlic, finely minced

$\frac{1}{2}$  teaspoon thyme leaves

$\frac{1}{4}$  cup dry white wine

$\frac{1}{2}$  cup chicken stock

$\frac{1}{2}$  cup cream

salt and pepper to taste

parsley for garnish

finely grated parmesan, for garnish

## **DIRECTIONS**

To make the ravioli filling:

- follow the instructions of the MacMenu recipe to make Duck Confit and, when it has cooled, skin it and cut all the meat off the duck legs. Mince the meat very finely and discard the skin and bones.

- mix the minced duck with the other Filling ingredients.

The instructions to make, freeze, and cook ravioli are included in another MacMenu recipe: "Ravioli". In this case use the Duck Confit filling to make them. When you cook the ravioli, remember to save a half cup of the pasta water in case you need to thin the sauce.

To make the sauce:

Heat the olive oil over medium heat. Add the chopped shallot and mushrooms and cook until mushrooms begin to brown, about 5 minutes. Add the garlic and thyme and cook while stirring until fragrant, about 30 seconds. Add the white wine and bring it to a boil. Reduce the heat and deglaze the pan while the sauce starts to evaporate, about 2 minutes. Add the chicken stock, bring to a boil, and simmer for 2 minutes. Turn the heat to low and add the cream. Simmer until the sauce has thickened so that it coats the spoon, about 5 minutes. If it gets too thick, add a tablespoon or so of the pasta water. Season with salt and pepper if needed.

Pour sauce over the cooked and drained ravioli and sprinkle with grated parmesan and parsley.

## **NOTES**

Serve 3 raviolis with sauce for a small plate appetizer or 6 for a dinner portion. The sauce recipe is sufficient sauce for 12 ravioli, although a little extra sauce is welcomed.