











Recipe Details

Recipe Name : **Duck Ragu And Homemade Pici Pasta**
Recipe Category:
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Portions : **6**

Weight (Per Portion)

One portion of this dish weighs approximately 424.00 Grams

Recipe Ingredients

Ingredient	Quantity	Allergen Warnings
Salt, sea	1 Pinch	
Pepper, black	1 Pinch	
Garlic	1 Clove	
Celery	1 Unit	 Celery
Raisins	100 Gram	 SO ₂ Sulphur Dioxide
Bay leaf, dried	3 Unit	
Oil, olive	0.5 Cup US	
Garlic	1 Clove	
Flour, 00, plain	350 Gram	 Gluten
Flour, wheat, wholemeal	150 Gram	 Gluten
Egg, chicken, free range, whole, raw	1 Large	 Egg
Duck, whole, raw	1 Medium	
Oil, olive	0.5 Cup US	
Onions, red, raw	2 Medium	
Tomato, tinned, chopped	800 Gram	
Bread, white, sliced	1 Unit	 Gluten
Thyme, fresh	10 Gram	
Rosemary, fresh	20 Gram	
Cheese, Parmesan, grated	10 Gram	 Milk
Wine, red, chianti	300 Millilitre	 SO ₂ Sulphur Dioxide

Recipe Alerts

Allergen Warnings:

Recipe Alerts



Gluten



Milk



Egg



Celery



Sulphur Dioxide

Recipe Method

1. Preheat the oven to 180C/350F/Gas Mark 4. 2. Wash the duck, both inside and out, then pat dry with kitchen paper and rub all over with olive oil, salt and pepper. Place in a snug-fitting roasting tray and pop in the oven for around 2 hours, or until golden, crisp and cooked through. 3. Once cooked, remove the duck to a board and set the tray aside for later. Finely slice and add the onions, garlic and celery to a large, wide pan over a medium-low heat with a splash of oil. Cook gently for 10 to 15 minutes, or until softened and lightly golden. 4. Meanwhile, remove the duck skin and keep to one side (wear rubber gloves!), then shred the meat off the bones. 5. Pour most of the Chianti into the pan and allow to reduce for 10 to 15 minutes, then stir in the shredded duck meat. Add the remaining splash of wine to the roasting tray, then scrape the lovely, crispy bits from the bottom and add to the pan along with the chopped tomatoes and two tins' worth of water. 6. Stir in the raisins, rosemary leaves and bay, then simmer for 1 hour 30 minutes, or until thickened and reduced if you've got any Parmesan rind, throw that in too for an added flavour dimension (just remember to take it out before serving!). 7. Meanwhile, blitz the pangritata ingredients and reserved duck skin in a food processor until fine. Add to a frying pan over a medium heat with a drizzle of olive oil and fry for 3 to 5 minutes, or until golden and crisp, then tip into a small bowl. 8. To make the pici pasta, combine the flour, semolina and a good pinch of salt in a large bowl. Make a well in the middle, crack in the egg and add 1 tablespoon olive oil. Gradually add 175ml cold water, mixing continuously until you have a firm dough, then knead for 5 to 10 minutes on a flour-dusted surface until smooth and elastic. 9. Wrap in clingfilm and place in the fridge for around 30 minutes to rest. Once rested, roll the dough into a rectangle roughly

