



Gabriel Gaté – Darriwill Farm  
Recipe Cards Spring 2008

# Confit Duck Leg with Lemon and Pea Risotto

Serves 4



## Ingredients

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3 cups chicken stock

2 tbsp extra virgin olive oil (Darriwill Farm)

1 small brown onion, finely chopped

1 cup risotto rice (Darriwill Farm)

salt and freshly ground black pepper

2 cups cooked peas

4 tbsp grated parmesan cheese (Darriwill Farm)

20 g butter (Darriwill Farm)

4 confit duck legs (Darriwill Farm)

12 cherry tomatoes

juice of 1/2 lemon

## Method

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Bring the chicken stock to a simmer in a saucepan.

Heat olive oil in a non-stick saucepan and gently fry onion for 3 minutes. Add the rice and stir for 1 minute. Add about 1 cup of the hot stock, bring to the boil, then lower to a low simmer and cook, stirring occasionally.

When most of the stock has been absorbed by the rice, add another cup of stock and continue cooking the rice on a simmer until the stock has been absorbed. Add remaining stock and cook until absorbed and the rice is just cooked. Season with salt and pepper. Add the cooked peas, stir in parmesan and butter and cover with a lid. Turn off the heat and wait at least 5 minutes before serving.

Place the confit duck legs, skin side up, in an oven dish and top the legs with duck fat. Cook in an oven preheated to 200°C for about 20 minutes so as to reheat the duck legs.

Place the cherry tomatoes around the duck legs for the last 5 minutes of the cooking.

Drain the duck and the tomatoes, then serve them with the risotto, stirring the lemon juice into the risotto just before serving.