

Confit de Canard Gascon

Preparation time: 15mn

Cooking time: 30mn

Serve 5

Ingredients:

800g of duck confit or 5 legs

500g of fresh Girolles or Cep mushrooms or 250g of dried mushroom

2 shallots

1 bunch of parsley

Salt & pepper

Preparation:

Take 2 tbsps of duck fat from the *confit* tin and add the shallots finely chopped, add the mushrooms. Let the mushroom reduce and get brown. Add salt and pepper towards the end of the process.

Place the *confit* on an oven tray putting a bottom tray underneath to capture the fat. Roast the duck at 180C for 15mn.

Place the duck on a dish and arrange the sautéed mushroom around the duck. Sprinkle with the parsley. You can serve with roasted potatoes as a side dish. Use the duck fat collected in the oven tray to roast the potatoes.