

Duck Ragù with Paccheri

130–140 Min

Preparation

1. Preheat the oven to 170 °C (fan-assisted). Finely chop the onion, carrots, celery and garlic using a food processor or chopper. Lightly season the duck legs with salt and pepper.
2. Heat the olive oil in a large saucepan, then add the duck legs. Brown them for about 2–3 minutes on each side, then remove from the saucepan and set aside.
3. Add the vegetables and 1 teaspoon of salt to the saucepan. Sauté over medium-high heat for 10 minutes until the vegetables soften, taking care not to let them brown.
4. Add the tomato paste, cinnamon stick, bay leaves and wine. Allow the wine to simmer for 1 minute, then add the chopped tomatoes and chicken stock. Bring to a boil, reduce the heat and simmer gently for 5 minutes. Remove from the heat.
5. Place the duck legs in a roasting dish and pour the sauce over them. Cover tightly with aluminium foil or a lid and roast for about 1½ hours, until the duck is tender. Using tongs, transfer the duck to a plate and leave to cool briefly.
6. Once cool enough to handle, remove the skin from the duck and finely chop it. Shred the meat into smaller pieces. Return the skin and meat to the sauce and stir well. Bring a large pot of salted water to a boil, add the paccheri and cook according to the package instructions. Drain the pasta, toss it with the sauce and serve with crispy sage leaves and Parmesan.

Ingredients 6 Portions

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1	Onion (160 g)
2	Carrots (140 g)
2	Cellery stalks (120 g)
2	Garlic cloves
2 tbsp	Olive oil
1 tbsp	Tomato paste
1 stick	Cinnamon, Whole
2	Bay Leaves, Whole
1 tsp	Paprika Special Sweet
150 ml	Red wine
0.5 can	Chopped tomatoes (200 g)
300 ml	Chicken stock
4	Duck leg quarters (thigh and drumstick)
	Salt and black pepper
500 g	Paccheri pasta