

Duck leg confit and sage ravioli, reduction of Parmesan cream with spinach - Virtual Workshop Version

Recipe for 2

Description

Follow us into a little trip through Italy.

Ravioli del cacciatore.

Note

Be careful when cooking the raviolis, it happens very quickly. Also make sure your raviolis are closed tight or they might open up while cooking.

Ingredients

Duck ravioli

- 12 Dough disc(s) Homemade ravioli dough
- 1 Unit(s) Confit duck leg
- 1 Clove(s) Chopped garlic
- 2 Leaf(ves) Sage
- 0.50 Unit(s) Yellow onion

- Butter
- Salt and pepper
- Olive oil

Parmesan cream

- 50 Gr Butter
- 200 Ml 35% cooking cream
- 4 Tbsp Grated parmesan
- 100 Ml Cooking water

- Butter
- Salt and pepper
- Olive oil

Garnish

- 2 Handful(s) Baby spinach
- 1 Unit(s) French shallot

- Butter
- Salt and pepper
- Olive oil

- 0 Berries 3 peppers
- Butter
- Salt and pepper
- Olive oil

Preparation

- Preparation time **60 mins**

To prepare before class

Ingredients

Make sure you have all your ingredients measured and ready.

Finely chop the garlic and grate the parmesan if necessary.

Material

1 cutting board, 1 chef knife, 1 pairing knife, 1 saucepan, 1 mixing bowl, 1 small whisk, 1 hand strainer, 1 frying pan and 1 pair of tongs.

Ravioli + Duck

Duck

In a saucepan with immerging water, submerge the duck leg still in it's bag, to heat it up nice and slowly and it will make it easier to pull after at least 30 minutes in the water. Do this with your thumb or the back of a pairing knife, it will remove the flesh way easier. The you can pull it with a fork or your fingers.

In a pan with a bit of hot oil, sauté the minced onion, season with salt, a cook until lightly colored. Then add the pulled duck and the garlic and cook for only 30 seconds.

Mince the sage leaves and add them to the previous mixture, let everything rest in a bowl, in the fridge.

Raviolis

Prepare a small bowl with flour and water, to help stick the dough disks later on.

In the center of your disks, add the cold duck mixture. All around the disks, add a touch of your water and flour mixture, close the ravioli with another disk of dough, close properly with your ingers, nice and firmly.

Prepare a sucepan with simmering salted water, put in your raviolis and cook them for about 4 minutes or until they start floating.

With your hand strainer, gently take out the raviolis and place them on a clean rag, we will heta them up in the sauce later on.

Baby spinach

Peel and finely chisel the french shallot.

In the pan you used for the duck, sauté the shallot, then add the baby spinach with a bit of butter, salt. Once the spinach has softened up, let them rest on a plate.

Parmesan cream

In a pan on low heat, melt the butter, then add the cream and the parmesan.

Let the sauce reduce for about 7 minutes, mixing sometimes.

Salt and pepper, not too much salt because of the parmesan. Keep the sauce on the lowest heat setting. Once ready to serve, add a nice ladel of the ravioli's cooking water and keep cooking on low heat.

Dressing

Gently put your raviolis in a cream sauce to heat them up.

During ths time, dress your spinach in your bowl, put on top 3 nice duck raviolis and the onions and sage mixture.

Grate some parmesan on top with a couple cracks of pepper and there you have it !

Bon appétit!