

Shredded duck ravioli, ginger carrot purée, herb salad and Porto reduction.

Recipe for 4 pers

Description

Homemade raviole dough, stuffed with duck confit and served with a Port reduction sauce.

Ingredients

Raviole

- 250 Gr Flour
- 2 Unit(s) Egg
- 30 Ml Olive oil
- 5 Gr Salt
- 2 Unit(s) Confit duck leg
- 1 Unit(s) Chopped shallot
- 5 Sprig(s) Chives
- Salt and pepper
- Olive oil
- 2 Kg Carrot
- 20 Gr Fresh ginger
- 6 Unit(s) Chopped shallot
- 5 Sprig(s) Thyme
- Salt and pepper
- Olive oil

Preparation

- Preparation time **90 mins**
- Resting time **20 mins**

Bon appétit!