

Duck au Vin



Serves 4 **Prep 10 mins**

Cooking 1h 30 mins

Easy

Ingredients

4 duck legs
2 tbsp plain flour
50g butter
1 onion, finely sliced
2 carrots, peeled & diced in 1 cm cubes
1 bottle red wine
bunch of thyme
4 bay leaves
100g smoked bacon lardons
200g chestnut mushrooms, sliced

1. Heat a casserole pan with a little oil
2. Toss the duck legs in the flour and fry on either side in the pan until golden brown, then remove.
3. Add the butter to the casserole pan with the onion, carrots, bacon and mushrooms and gently fry for 3-4 mins whilst scraping the bottom of the pan with a wooden spoon to remove any crusty bits from the duck legs.
4. Add the red wine, herbs and duck legs, bring the liquid to the boil and season with salt & pepper.
5. Place the lid on the casserole and place in the oven at 180C for 1h 20 mins.
6. Remove from the oven, skim off any excess fat and serve with creamy mash and greens.