

# Easy Duck Confit



**Serves 4**   **Prep 10 mins**

**Cooking 2 hours**

**Easy**

## Ingredients

A glass of white wine  
1 litre chicken stock  
3 sprigs thyme  
1 small onion, chopped  
1 tsp black peppercorns  
2 bay leaves  
4 duck legs

1. Heat the wine, stock, thyme, onion, peppercorns and bay leaf in a pan just big enough to fit the duck legs, until simmering. Nestle in the duck, skin side down. The legs should be completely submerged in the liquid – top up with water if you need to. Put the lid on, and cook for 1and1/2 hours until the meat starts to come away from the bone.
2. Cool in the stock until warm, then remove the duck and allow to cool completely.
3. If you are using the meat to make the [duck confit burger](#), pull the meat from the bone at this stage.
4. If you want to eat the duck at a later stage, be careful not to pierce the skin. Put into a shallow freezable container, making sure they're not touching, and freeze. They will keep in the freezer for up to 2 months.
5. To serve, allow the duck legs to defrost overnight in the fridge. Heat the oven to 220C/fan 200C/gas 7 and put the duck legs on a baking tray. Make sure the duck skin still covers the meat, and sprinkle generously with sea salt. Cook for 35-40 minutes until golden and crisp.