

# Recipes from our pub kitchen

by Amanda Pritchett

## Duck and Italian sausage pie

In the pubs, we make this in individual dishes, but you can make it in a big dish. You can use ready-made puff pastry – look for butter puff pastry, otherwise it will be made with dreaded margarine. Rough puff pastry is relatively easy to make at home.

### Ingredients (Serves 4/6)

You will need either 4 x 400ml pie dishes or 1 x 1.6 litre pie dish

4 Duck legs

6 Italian fennel sausages

250ml red wine

2 cloves garlic

2 bay leaves

A sprig of rosemary

Mirepoix - 1 large onion, 2 carrots peeled, 2 sticks celery, ½ a leek, all chopped about 1cm

20g flour

45g tomato puree

300ml stock – preferably brown

Puff Pastry or rough puff pastry – about 450g

Egg wash – one egg yolk mixed with 1 tablespoon milk

A little salt and black pepper

### Method

Marinate the duck overnight or for 8 hours with half the red wine (125ml), 1tsp sea salt, the bay leaf's, the garlic and the rosemary.

Drain well, keeping the wine for braising and discard the garlic and the herbs. Brown the duck in a large wide pan with a little oil (fat will come from the duck), then remove the duck and put to the side. Brown the sausages in the same pan then finish cooking in the oven on a tray for a few minutes until just cooked. Remove the sausages and leave to cool. Add the mirepoix to the pan, and sweat with a lid on low heat until soft, then up the heat a bit, add the flour, cook it out for a minute, then add the tomato puree and after half a minute add the other half of the Red wine (125ml) and the stock and the liquid from the marinade. Add the duck pieces back to the pan, cover and braise gently on the stove at a low heat or in the oven for 1½ hours at 130c then leave to cool.

When the sausages are cool, cut each one in half on the slant. When the duck is cool enough to handle, remove from the sauce, take the bones out of the thighs, cut the meat into 3 and put one in each pie dish with 3 pieces of sausage - keep the drumsticks whole and put one in the middle of each dish standing upright.

Make sure you have 800ml of vegetables and sauce – 200 ml per pie, if not add more stock, and pour 200ml into each pie dish.

# Recipes from our pub kitchen

by Amanda Pritchett

Roll out the pasty and make a small hole in the middle. Cover the dish allowing the drumstick bone to poke through the hole, and egg wash before baking at 190c for about 30 mins or until golden. Serve with greens, and maybe a few new potatoes.