

DUCK CONFIT PARMENTIER

Duck confit is a meaty, rich, and deliciously epic French classic! When paired with the flavors of shallots, spices, and wine, it becomes a mind-blowing super badass shepherd's pie. While typically topped with mashed potatoes (boring, sad, old news), we wanted to think outside the box and create a more nutritious and delicious version, so we topped the living heck out of this pie with a silky purée of celery root - BAM! To make it even more amazing, we added the lush, creamy tang of **crème fraîche** to the purée. The result? An intensely satisfying and breathtakingly delicious achievement - if we do say so ourselves!

Prep time: 40 minutes

Cook time: 3 hours and 45 minutes

Serves 6



Note: Duck Confit Parmentier is our most time-consuming recipe but we promise that your efforts will be worth every last bite! Prep and cook time is for all 3 recipes.

This dish is perfect (and highly recommended) for dinner guests as everything can be assembled the night before. Remove the dish from the fridge one hour before baking to bring to room temperature.

Prepare the duck confit and celery root purée.

Prick the duck legs all over with a needle or thumbtack, piercing all the way through the skin. Place the duck legs in a large bowl and sprinkle in the salt and vermouth.

Toss to coat.

Lay the garlic cloves and bay leaves on the bottom of a medium to large baking dish, just large enough to hold the legs in a single layer.

Put the duck legs flesh side down on top of the garlic, cover with plastic wrap, and refrigerate for at least 8 hours or overnight. Take the duck out of the refrigerator 1 hour before cooking to bring to room temperature. Transfer the baking dish to a cold

Ingredients:

6 duck confit legs, homemade (recipe follows) or store-bought, skin and bones removed, shredded into bite-sized pieces
5 tablespoons butter
1 large onion, thinly sliced
3 shallots, thinly sliced
2 ½ teaspoons Chinese five spice
3 garlic cloves
½ cup chopped parsley
1 cup dry red wine
½ lemon, juiced
2 tablespoons honey
¼ cup grated Parmesan cheese
Kosher salt and freshly ground pepper, to taste

Confit:

6 duck legs, thigh and leg attached
1 tablespoon Kosher salt
2 tablespoons dry vermouth
6 garlic cloves, peeled and crushed
3 bay leaves

Celery Root Puree:

3 ½ pounds celery root, or a combo of celery root and potatoes, parsnips, rutabaga and/or apples, peeled and diced to a 1 inch cube.
2 cups whole milk or water
2 cups chicken stock, or additional milk or water
1 bay leaf
1 teaspoon Kosher salt
3 garlic cloves, peeled and trimmed
3 tablespoons butter
½ cup **crème fraîche** or sour cream
¼ cup grated Parmesan cheese