

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

**Recipe for 4 servings**

## **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
- 100 Gr Shallot
- 5 Sprig(s) Chives
  
- Butter
- Salt and pepper
- Olive oil

### Carrot purée

- 400 Gr Carrot
- 20 Gr Fresh ginger
- 100 Gr Chopped shallot
- 5 Sprig(s) Thyme
- 200 Ml Chicken stock
  
- Butter
- Salt and pepper
- Olive oil

### Topping

- 4 Tbsp Grated parmesan
- 4 Sprig(s) Parsley
- 4 Sprig(s) Tarragon
- 250 Ml Port wine
  
- Butter
- Salt and pepper
- Olive oil

## **Preparation**

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

### On the plate

**Bon appétit!**