

## PARMENTIER OF DUCK CONFIT

For 4 persons

Preparation time: 20 minutes -

Cooking time: 1:15 minutes



### Ingredients :

- 3 legs of duck confit
  - Duck fat
  - Espelette pimento powder
  - 6 potatoes for mash
  - Salt, peppercorns, olive oil
  - 2 cloves
  - 1 small bunch chives
  - 4 small mint leaves
  - 1 bouquet garni
  - 2 cloves garlic
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- Gently cook the duck legs for 40 minutes in a high-sided frying pan with 3 tablespoons of duck fat, the bouquet garni, the cloves, the unpeeled garlic and the peppercorns. Add the finely sliced shallots then cook gently for a further 20 minutes.
  - Boil the potatoes in salted water for 30 minutes, drain and mash roughly with a fork adding a teaspoon of Espelette pimento powder, season with salt and pepper.
  - Remove the duck meat from the bone and shred it.
  - Add the shallots, the crushed garlic and some snipped chives, sprinkle with salt.
  - Make the pies using a circle by alternating a layer of mash, a layer of mince and another layer of mash. Warm up for 5 minutes in the oven before serving, sprinkle with fresh chives.