



## Chef Bernard Casavant and Chef Rob Cordonier

### Duck Confit Ravioli

The height of comfort food with an elegant touch: pasta and duck confit. For ease of preparation, make the pasta and the filling the day before serving and assemble later. Serves 4

#### Ingredients:

##### Pasta Dough

1 3/4 cups all-purpose flour  
 6 free-range egg yolks  
 1 free-range egg  
 1/2 tsp sea salt  
 2 tsp extra-virgin olive oil,  
 plus 1 Tbsp + 1 tsp for  
 coating cooked ravioli  
 Flour for dusting  
 3 Tbsp chilled water

##### Duck Confit Stuffing

1 lb confit duck legs  
 (about 2 pieces)  
 3 Tbsp extra-virgin olive oil  
 2 Tbsp diced (1/4 inch) celery root  
 2 Tbsp diced (1/4 inch) leek,  
 white part only  
 2 Tbsp diced (1/4 inch) carrot  
 2 tsp sea salt  
 1/2 tsp freshly ground black pepper  
 2 tsp finely sliced chives

##### Chutney

6 fresh chestnuts, peeled  
 1/2 cup green grapes, halved  
 3 Tbsp organic golden raisins  
 1/4 cup grappa  
 1 Tbsp sugar  
 2 Tbsp unsalted butter  
 6 organic cipollini onions,  
 peeled, quartered  
 1 sprig thyme  
 1 sprig tarragon  
 3/4 cup + 2 Tbsp chicken  
 or vegetable stock



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1 tsp sea salt  
1/4 tsp freshly ground  
black pepper

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### **Directions:**

#### **Pasta Dough**

Start this recipe the day before serving. Place flour on a clean work surface and make a well in the centre. Whisk together egg yolks, egg, salt and the 2 tsp of oil in a small bowl. Pour this liquid mixture into the well and use your index finger to stir slowly in a circular motion, working in a little flour at a time. When the dough begins to cling together, knead until it forms a smooth ball with a slightly springy texture. Wrap with plastic wrap and rest in the refrigerator for a minimum of 30 minutes, but preferably overnight.

#### **Duck Confit Stuffin**

Stuffing Clean all meat from the duck legs and reserve. Discard the bones, fat and skin. Cut meat into pea-sized pieces and refrigerate until needed. Heat oil in a non-stick frying pan on medium-high heat. Add celery root, leek, carrot, salt and pepper; stir constantly to avoid browning and cook for about 5 minutes, or until vegetables are translucent. Remove from the heat, then add the reserved duck confit meat and chives, mixing well. Place the stuffing in a bowl and allow to cool to room temperature. Cover and refrigerate for 1 to 2 hours.

#### **To Assemble**

Divide pasta dough into four equal portions. Use a pasta machine to roll out each piece of pasta until very thin (setting number 6 on most machines). Dust pasta sheets well with flour and place them on a parchment paper-lined rimmed baking sheet. Cover with a sheet of parchment paper, then alternate layers of pasta sheets and parchment paper, keeping a damp tea towel on top, until all the sheets are used up. Place a pasta sheet on a ravioli tray and use a small floured ball of scrap dough to indent each individual well. Spoon chilled duck confit mixture into the indentations, being careful not to overfill them. Brush another sheet of pasta with cold water and place on top of the filled ravioli tray, lining up the edges of the sheets and covering the filling. Pat down the top sheet by hand, then dust it lightly with flour and run a rolling pin over it all to separate the ravioli. Invert the finished ravioli onto a well-floured or parchment paper-lined tray in a single layer. Refrigerate until needed.

#### **Chutney**

Preheat the oven to 375°f. Place chestnuts on a rimmed baking sheet and roast in the oven for 12 to 15 minutes, or until nicely coloured. Remove from the oven, allow to cool and cut into quarters.

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Place grapes, raisins and grappa in a non-reactive bowl, then toss to coat thoroughly.

Place sugar in a heavy-bottomed frying pan on medium heat and carefully heat until sugar turns a nutty brown colour. Do not stir. As the sugar begins to caramelize, shake and swirl the pan gently to prevent the sugar from burning in any one spot. Add butter carefully, as it will sizzle and pop, then swirl the pan to blend butter and sugar. Add onions, thyme and tarragon, then cook for 5 to 10 minutes, or until onions are a deep brown. Add stock and deglaze the pan. Add chestnuts, then season with salt and pepper.

Turn down the heat to medium-low heat and cook for about 15 minutes, or until the liquid reaches the consistency of sauce. Add the grape mixture, then very carefully ignite the grappa in the pan and allow the alcohol to burn off. Mix thoroughly. If the liquid is still too thin for a sauce, simmer for a few minutes to reduce it until it is almost syrupy. Taste and adjust the seasoning, then remove and discard thyme and tarragon. Pour into a warmed sauce bowl and keep warm.

#### **To Serve**

Place 16 cups of salted water in a small stockpot on high heat and bring to a boil. Drop in the ravioli, bring the water back to a boil and cook for 8 to 10 minutes, or until al dente. Use a slotted spoon to carefully transfer ravioli to a warmed serving bowl, then toss them gently with oil to coat. Place the onion and chestnut chutney in a warmed bowl to pass around.

#### **Wine**

Burrowing Owl Estate Winery Cabernet Franc

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