

DUCK CONFIT WITH HAZELNUT GREMOLATA

SERVES: 2

INGREDIENTS

2 duck legs
1/2 cup duck fat
2 garlic cloves
1 teaspoon thyme
Salt and pepper
1/4 cup toasted hazelnuts, chopped
Zest of 1 lemon
1 tablespoon chopped parsley

METHOD

1. Rub duck with salt and thyme; refrigerate overnight.
2. Rinse, pat dry, and slow-cook in duck fat at 250°F for 3 hours.
3. Mix hazelnuts, lemon zest, and parsley.
4. Broil duck to crisp skin and serve with gremolata.