

MUSHROOM AND DUCK
CONFIT PIE FROM
JACQUELINE



- Cut the earthy tips of the mushrooms, pass them quickly under water, dry them in paper towel and cut them in large slices. Heat the butter in a frying pan, when it is hot, simmer the mushrooms until they are slightly colored. Add the shallot and fry them for another 5 minutes. Lower the heat, add the flour and mix. Add the port, then the cream and the chicken stock. Season and cook over low heat, to a coating consistency (that is enough to coat the back of a spoon).
- In a skillet, fry the duck confit for 10 minutes over moderate heat. Drain the duck for about 10 minutes so that its fat flows well. Remove the skin from the duck (you will not use it for this recipe, it would make the pie too fat ...). Turn the meat into a bowl and mix it into a smooth mixture with a fork. Mix the meat with the mushroom sauce. Set aside.
- Preheat your oven to 190°C/375 °F.
- Line a buttered pie pan with the first roll of pie dough. Prick the bottom with a fork and pour the confit mixture.
- Unroll the second pie dough. Cut out a smaller 3 cm disc from the diameter of the first dough. Set aside the dough falls. Make a 2 cm diameter hole in the center of the dough (to create a chimney. You can also use a cookie cutter, to make a shape other than a round). Cover the pie pan with the dough disc and seal the edges of the two doughs. With the remaining pieces you can make, if you have time, decorations (leaves, stars, etc.) with cookie cutters or forms with a push button and put them on the pie.
- In a bowl, dilute the egg yolk with a little water and brush the top of the pie with it.
- Bake for 30 minutes. Serve your pie immediately with a green salad.



Keep pie doughs as long as possible in the refrigerator so they do not soften. Similarly, collect the remaining pieces of the dough, make a ball that you will keep in the refrigerator and use at the last moment. It is very difficult to handle a soft dough ...

Easy enough
Prep Time: 1h00
Cook Time: 1h00
Expensive

Ingredients for 6 pers. :

600 g of duck legs confit
(canned or in a jar, do not take them vacuum-packed, they must be kept in their fat)
2 rolls of pie dough/short pastry
1 egg yolk
300 g of mushrooms : ceps, chanterelles, oyster mushrooms or Paris mushrooms
25 g of butter
50 g of flour
10 cl of cream
10 cl of chicken stock
1 shallot chopped finely
3 cl of port
Salt
Ground pepper

Variations :

For a more festive version (Eve or others), add truffle chips.

