



1. Cut the earthy tips and clean the mushrooms. Cut them into large slices.
2. Heat the butter in a frying pan. When it is hot, fry the mushrooms over high heat for a few minutes until they are slightly colored. Lower the heat to medium-low, add the shallot and continue cooking for 5 minutes. Add the flour and mix well. Pour in the port wine, then the cream and the chicken stock. Season and let cook over low heat until you obtain a coating consistency.
3. In a frying pan, heat the duck confit legs over medium heat for 10 minutes. Drain them and leave them in the colander for 10 to 15 minutes so that the fat drains well (recover it: once cooled, keep it in the fridge, you will make delicious fried potatoes with it). Take the legs, remove the skin (you won't use it for this recipe, the pie would be too fatty) and, using your fingers, bone them. Then, using your fingers or two forks, pull the flesh. Put it in the mushroom sauce and mix.
4. Preheat your oven to 190°C/375 °F.
5. Line a buttered pie pan with the first shortcrust pastry. Leave the edges hanging over the top. Moisten them with a brush and water. Prick the bottom with a fork and pour in the confit mixture.
6. Unroll the second dough. Cut out a small circle of +/- 2 cm in diameter in the center (to create a chimney). Roll up the dough again and place it on top of the confit mixture. Seal the edges of the two doughs, pressing well with your fingers, and then run a rolling pin over the top of the pan to remove any excess dough.
7. With the dough remaining pieces, make decorations with cookie cutters and place them on the pie.
8. With the tip of a knife, make several small incisions on the top of the pie.
9. In a bowl, dilute the egg yolk with a little water and brush the top of the pie with it.
10. Bake for 30 minutes (+/- depending on your oven) until the pie is well colored. Serve with a green salad with fresh herbs.



For a quicker version, use Picard's pan-fried mushrooms (forest mix and/or young porcini mushrooms): guaranteed to save time! The first part of the recipe (including point 3) can be made the day before. If the shortcrust pastry becomes too soft, put it back in the refrigerator for 30 minutes to firm it up.

Easy enough
Prep Time: 60 min.
Cook time: 60 min.
Expensive

Ingredients for 6 pers. :

You will need a mould of +/- 26 cm, a rolling pin, a brush and if you want to make the same decoration, star-shaped cookie cutters

- 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), just before serving, grate thin slices of truffle on the pie slices. To choose your truffles, [click here](#).

