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by ewfood

Confit Duck Pastilla

Ingredients

Confit duck fat
4 confit duck legs, without fat
500g ground almonds
200g filo pastry
3 eggs
2 egg yolks
2tbsp icing sugar
1tbsp cinnamon, ground
50g butter, melted
1 onion, chopped
1 cinnamon stick
Parsley, thyme and coriander, tied together
Parlsey, chopped
Coriander, chopped

Preparation

1. Heat a cast-iron pan and add the fat. Cook the onion gently until soft. Approximately 5 minutes.
2. Add the tied herbs, cinnamon stick, and the duck.
3. Add enough water to the pan to just cover the duck. Simmer and cover with a lid and cook for 20 minutes.
4. You can remove the duck and place in a plate and discard the cinnamon stick and herbs. Bring the liquid to boil and reduce by half.
5. Then, beat the eggs and the yolks along with half the icing sugar and half ground cinnamon. Remove the pan from the heat and pour in the egg and stir to avoid it from catching.
6. Simmer on the lowest possible heat, while stirring constantly, until it thickens to a sauce.
7. Then add the almonds and leave to cool.
8. Shred the duck meat and discard the bones and skin. Mix it with the sauce then add the parsley and coriander. Season to taste.
9. Heat oven to 200 C. Brush a loose-bottomed cake tin with melted butter. Layer in the pastry and lightly brushing melted butter in each layer.
10. Add the duck filling and fold over then brush the top with butter.
11. Bake until golden brown for 30 minutes.
12. Remove from the oven and leave to cool.
13. Sprinkle with cinnamon and icing sugar then serve!

Cooks Note