
Duck Confit Ravioli with Mushrooms

This recipe will make a large portion, we did about 48 ravioli. It's tedious work but if you have helping hands the work goes faster. All in all when we were testing this recipe it took about a hour. If it's your first time making ravioli have patience and know that the end result is worth it. Have fun with this recipe, pour yourself a glass of wine, put on some music and go to work. Cheers!

Ingredients

- 3 cups Flour
- 3 whole Eggs
- 2 tablespoons Olive Oil
- 2 tablespoons Water
- 1 teaspoon Kosher Salt
- 1-2 pounds Duck Confit Legs, shredded {I bought mine pre-cooked from Costco}
- 1 whole Egg
- 1/2 cup Ricotta
- 1/2 cup Parmesan, grated
- 1 teaspoon Thyme Leaves, minced
- 1 tablespoon Parsley Leaves, minced
- 2 tablespoons Olive Oil
- 1 whole Shallot, chopped
- 1 package Cremini Mushrooms, quartered
- 2 cloves Garlic, minced or grated
- 1 teaspoon Thyme Leaves, minced
- 1/2 cup Dry White Wine
- 1 cup Vegetable Stock
- 1 cup Heavy Whipping Cream
- Kosher Salt and Ground Black Pepper, for seasoning
- Micro Kale, for garnish
- Grated Parmesan, for garnish

Directions

- **STEP 1** On a clean work surface, like a large cutting board or counter, pile the flour up and use a fork to create a well in the middle with high raised sides. Crack the eggs into the well. Add the olive oil, water and kosher salt. Using a fork, beat the egg to slowly incorporate the flour by pulling it in from the sides of the well. As you continue to pull more flour and mix, the dough will start coming together. Using your hands, the fork or a bench scraper, work the dough until it comes together. Add more flour if it is sticky, add a few splashes of water if it is too dry.
- **STEP 2** Knead the dough for 8 – 10 minutes until smooth and elastic. Wrap the dough in plastic wrap and set aside for 20 minutes to rest.
- **STEP 3** While the dough is resting make the ravioli filling. {The pre-cooked duck confit from the store is great because you can just warm it under the broiler and shed it for this recipe.} Add the shredded duck confit to a medium sized bowl and add the egg, ricotta, parmesan, thyme and parsley. Fold the ingredients together until combined. Set aside
- **STEP 4** Sprinkle a large sheet pan with flour or cornmeal. Unwrap pasta and cut into four sections. You will work with one section at a time. Wrap the remaining three up in plastic in the mean time so your dough won't dry out. Flour your work surface and roll out the dough with a floured rolling pin, working from the middle and rolling out. Try to get the thinnest and longest piece of dough you can to cut into two pieces for a frame. Keep rotating and turning the dough to prevent sticking. If using a ravioli maker like myself you'll need 2 long rectangle shapes.
- **STEP 5** Once your dough is rolled very thin, place one strip of the dough over your ravioli frame and press the dough into the frame with the indented tray. Fill each indent with about a teaspoon of duck confit filling. Try your best not to overfill! Place the second strip of pasta over the strip with filling. Press strips together with your fingers.
- **STEP 6** Using a rolling pin gently roll the pin over the frame until the frame is visible. Remove ravioli and trim out the squares using a knife or ravioli cutter. You may have to pinch the sides of the ravioli to make sure it's sealed. Place the ravioli on the floured or cornmeal sheet pan. Remove the excess dough and re-roll. Repeat the process until dough and filling is used. Let ravioli dry for 20 minutes before cooking. {Ravioli may be frozen at this point for later use.}
- **STEP 7** To cook, bring a large pot of salted water to boil. Drop in your raviolis and stir gently. Cook for about 5 minutes and drain well. Pour back into the hot pot and drizzle with a little olive oil to prevent from sticking. Place on the warm burner just to keep warm while making the sauce. {You don't need the burner on!}
- **STEP 8** In a large pan, heat the olive oil over medium high heat. Add the chopped shallot and quartered cremini mushrooms, cook until mushrooms begin to brown, about 5 minutes. Add the garlic and thyme and cook while stirring until fragrant, about 30 seconds. Add the white wine and deglaze the pan. Bring wine to a boil in the pan and reduce for about 2 minutes. Add the vegetable stock, bring to a boil in the pan and simmer for 2 minutes. Turn heat down to low and add the cream. Simmer on low for 3 minutes until sauce is thickened. If too thick add a splash more of vegetable stock. Season with a pinch of kosher salt and black pepper.
- **STEP 9** Pour sauce over the cooked ravioli and serve with grated parmesan and micro kale for garnish. {Micro kale can be found at your local grocery store in the salad or greens section.}