

Orecchiette with Spiced Duck Ragù

Served with spiced duck and feta cheese, this orecchiette shaped pasta will give your customers the look and feel of a freshly homemade meal. This slow cooked dish could be prepared a few days in advance and kept covered and cooled. For best results, use Goody whole peeled tomato and Goody professional chicken stock.

 Serving 8



Ingredients

Goody chicken stock powder	5 g
Goody professional Orecchiette pasta (little ear-shaped pasta)	340 g
Goody whole peeled tomatoes (canned)	1.5 L
extra-virgin olive oil	50 g
2 breast halves and 2 leg-thigh pieces from one 4 1/2-pound duck, skinned	550 g
coarsely chopped fresh basil	10 g
garlic cloves, chopped	30 g
chopped fresh thyme	0.5 g
cinnamon stick	5 g
dried crushed red pepper	2 g
coarsely chopped arugula	50 g
freshly grated Parmesan cheese	30 g
small dice feta cheese cubes	50 g

Instructions

- Heat oil in heavy large pot over medium-high heat. Sprinkle duck with salt and pepper. Add duck to pot and sauté until brown, about 3 minutes per side. Transfer duck to plate
- Add basil, garlic, thyme, cinnamon stick, and crushed red pepper to pot; sauté 3 minutes.
- Return the duck to pot. Add Goody chicken stock powder. Crush and add Goody whole peeled tomatoes; bring to boil. Reduce heat to medium-low, cover, and simmer until duck is tender, about 1 hour. Remove cinnamon stick. Transfer duck to work surface. Cut all meat from bones; cut meat into strips. Return meat to pot. Season duck ragù to taste with salt and pepper.
- DO AHEAD: Can be prepared 1 day ahead. Cool slightly. Chill uncovered until cold, then cover and keep chilled. Rewarm over medium heat before serving.
- Cook Goody orecchiette in large pot of boiling salted water until it become tender but still firm to bite. Drain pasta. Return to pot.
- Add duck ragù, arugula, and Parmesan; toss to blend. Divide pasta among small bowls. Sprinkle with feta cheese.