



Crispy Duck Confit Legs with Mustard Cream

INGREDIENTS

- 2 Pine Street Market Duck Confit Legs
- 2 tbsp Butter
- 2 tbsp Shallot, diced
- ½ cup dry White Wine
- 2 cups Heavy Cream
- 2 tbsp Dijon Mustard
- ½ tsp fresh Tarragon, roughly chopped

PREPARATION

- Preheat oven to 400°F.
- Remove the confit duck legs and duck fat from the packaging and place in a small baking dish.
- While the oven is preheating, heat a sauté pan over medium heat. Add the butter and shallots and cook for 3 minutes or until the shallots begin to brown. Add the wine, bring to a simmer and reduce by half. Add the cream, simmer for 10 minutes to reduce to thicken. The sauce should be thick enough to coat the back of a spoon. Add the mustard and tarragon and taste for seasoning.
- While the sauce is simmering, place the duck in the oven and cook for approximately 5-8 minutes or until brown and crispy.
- Remove from the oven and serve! Serving Suggestions: [Parmesan Risotto](#), [Creamy Polenta](#), or [Rosemary Braised Cannellini Beans](#).