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**Salt Grill P&O Cruise Liners**

**CONFIT OF DUCK LEG WITH BACON, CRUSHED PEAS & MINT SAUCE**

**Ingredients**

- 6 good-sized duck legs
- 500 g (1 lb) rock salt
- 2 kg (4 lb) tinned duck or goose fat
- 400ml (13 fl oz) malt vinegar
- 1 bunch mint (about 60g/ 2 oz), leaves and stalks separated
- 12 rashers smoked pancetta
- 600g (20 oz) frozen peas butter
- Sea salt and freshly ground
- Black pepper

**Method**

**For confit**

- Rub duck with rock salt on both sides then place in a dish and cover with more salt.
- Place in a fridge and leave for 2 hours.
- Wash and pat duck legs dry with a towel.
- Place legs in a large ovenproof dish and completely cover legs with duck fat.
- Place in oven and cook on lowest setting – about 90 – 100 C (190 – 210 F) – for about 3 – 4 hours, or until the meat starts to come away from the bone.
- Remove from the oven and leave it to cool down.

**For sauce**

- In a saucepan bring the vinegar and brown sugar to the boil.
- Once boiling add the mint stalks and allow to cool.
- Carefully remove duck legs from fat once cool and place on a baking tray with 2 rashers of pancetta placed on top of each leg.
- Preheat oven 180 C (350 F) and cook duck for about 20 – 25 minutes, until pancetta is slightly crisp and duck legs warm.
- While duck is heating place the defrosted peas in a food processor and roughly chop.
- Place peas in a pan with a good knob of butter, lots of seasoning and heat until hot.
- Strain mint stalks from the vinegar; add roughly chopped mint leaves to the warm vinegar.

**To Serve**

- Place a good spoonful of peas in the center of each plate.
- Place duck legs on bed of peas, pour mint sauce over whole dish and served with mashed potato.

