



WILD. NATURAL. SUSTAINABLE.

# Duck Confit Arancini

• Prep Time: 1 hour 45 minutes • Yields: 10 -12 servings

## Ingredients:

- 3 pkg. Fossil Farms' Duck Leg Confit, 5 oz. avg.
- 2 cups Arborio rice
- 1 medium onion, diced
- 4 garlic cloves, chopped
- 1 ½ cups white wine
- 6 cups chicken stock
- 4 tbsp. fresh parsley, chopped
- 2 tbsp. fresh thyme, chopped
- 2 tbsp. unsalted butter, cubed
- 2 cups Panko
- ½ cup all purpose flour
- 3 eggs
- 1 oz. Parmesan cheese, grated
- 2 tbsp. blended oil

## Method:

1. Saute onion and garlic in oil until these ingredients are translucent and fragrant.
2. Put in the Arborio rice and toast slightly in oil. De-glaze pan with white wine and reduce by half.
3. Add chicken stock, one cupful at a time, until liquid has mostly absorbed, while constantly stirring for approximately 30 minutes, or until rice is cooked through.
4. Take the Duck confit meat off the bone and shred.
5. Add the fresh herbs, duck meat and butter to pan and stir together.
6. Transfer risotto mixture to a large bowl and cool in refrigerating for 20 minutes.
7. Use a cookie or ice cream scooper to make balls with rice mixture, and place on a baking sheet.
8. Allow the riceballs to cool in the refrigerator for 10 minutes.
9. Dredge rice balls in flour then, dip in eggs, and finally coat with panko breadcrumbs.
10. Deep fry riceballs or bake at 325°F until golden brown and hot throughout.
11. Serve with the grated Parmesan cheese, garnish with more herbs, and enjoy!

## Equipment:

- Stove
- Large saucepan
- Large bowl
- Large pot
- Cookie scooper
- Baking sheet

