

Duck Confit and Root Vegetable Pot Pie

Prep Time: 40 minutes

Cook Time: 50 minutes

4 duck confit legs, meat shredded
1/2 C unsalted butter
1/2 C all-purpose flour
2 C chicken stock
1 C heavy cream
1/2 C dry white wine
1 C parsnips, diced
1 C turnips, diced

1 C carrots, diced
1 C pearl onions, peeled
1 † fresh rosemary, chopped
1 T Sweet Potato Pie tea leaves, finely ground
Salt and pepper to taste
1 package puff pastry, thawed
1 egg, beaten

Preheat the oven to 375°F.

Melt the butter in a large saucepan over medium heat. Add the flour and cook, stirring constantly, for 2 minutes.

Gradually whisk in the chicken stock, heavy cream, and white wine. Cook until the mixture thickens.

Stir in the shredded duck, parsnips, turnips, carrots, pearl onions, rosemary, Sweet Potato Pie tea leaves, salt, and pepper. Cook for 5 minutes, then remove from heat.

Roll out the puff pastry on a floured surface. Cut to fit the top of your baking dish.

Pour the duck mixture into the baking dish and cover with the puff pastry. Brush with the beaten egg.

Bake for 35-40 minutes or until the pastry is golden brown and the filling is bubbly.