



SUGO D'ANATRA ALLA VENETA ROSSO VERSION (DUCK RAGU PASTA)

The Upland Cook Series: Day to Day



Easy



120 minutes



Dinner



3-4 Portions

One of my family's go-to dishes is the red version of Venetian duck ragu pasta, also known as Sugo d'anatra alla Veneta. Let me paint a picture of this delightful plate for you. The sugo d'anatra alla Veneta is a delectable Venetian dish that features a rich and flavorful duck ragu. The dish is characterized by tender duck meat slow-cooked in a savory red sauce, which is crafted with a blend of aromatic herbs, tomatoes, and sometimes a hint of red wine

INGREDIENTS

1-2 duck breasts , if you use teal use
3-4 ducks
1 onion
2-3 carrots
2-3 celery stalks
160 ml red wine. Don't be cheap, I used Clos de los Siete.
<https://www.closdelossiete.com/en/>
1.25 liters of chicken broth. If you have waterfowl broth, even better.
Juice of two oranges
Zest of two oranges
1.5 cups homemade tomato sauce.
15 ml tomato purée
5 ml cinnamon
1-2 bay leaves
olive oil

STEPS

Cut onion, carrots and celery in fine dice
Coat meat with half the cinnamon
In a cast-iron casserole dish, sear meat until well browned
Reserve meat in a separate dish
In the casserole, if you don't have enough fat, add a little olive oil
Soften the vegetables with the orange zest and bay leaf for about 10 minutes over low heat.
Once softened, add the wine and reduce by half.
Add meat, tomato purée, broth, orange juice and remaining cinnamon.
Place in 350 F oven for 2-3 hours, depending on the size of the pieces of meat.
Remove from oven . Shred the meat separately.
Transfer cooking broth, without straining, to a large non-stick skillet.
Add the shredded meat to the stock and allow to reduce almost completely.
Cook your pasta al dente and add to the meat

