

Duck and Shiitake Mushroom Consomme

Ingredients for 4

5 cups concentrated duck stock (see [duck stock recipe](#))

Note: this will require 1-2 duck carcasses

Pasta

2 whole eggs
2 egg yolks
2 cups semolina Italian flour
1 tsp. olive oil
1 tsp salt

1/2 pound mixed mushrooms
4 shitake or wild mushrooms if available
4 small vidalia onions
1 tsp olive oil
1 scallion
4 oz. foie gras terrine (Hudson Valley)

For this dish the duck stock must first be reduced to produce an intense broth. Depending on what your taste requires you may need 1 -2 duck carcasses. Dice and roast the 1/2 pound of mushrooms with 1 tsp olive oil or duck fat in an oven for 20 minutes at 350 F. Add the roasted mushrooms to the stock and simmer for 30 minutes.

Clarify the stock by beating an egg white to 3X volume adding to a cold pot. Add the hot broth, bring to a boil and let sit for 10-15 minutes till a foam forms on top. Clean off carefully the top layer and pass the liquid through a fine sieve lined with cheese cloth. Do not press on the liquid. Let the liquid slowly pass through.

Make the pasta

Mound the flour in the center of a cutting board. Make a well in the middle of the flour, add the eggs and olive oil and salt.. Using a fork, beat together the eggs and begin to incorporate the flour starting with the inner rim of the well. As you incorporate the eggs. Start kneading the dough with both hands, primarily using the palms of your hands. Add more flour, if the dough is too sticky. Once the dough is a cohesive mass, remove the dough from the board and scrape up any left over dry bits. Lightly flour the board and continue kneading for 3 more minutes. The dough should be elastic and a little sticky. Continue to knead for another 3 minutes, remembering to dust your board with flour when necessary. Wrap the dough in plastic wrap and set aside for 20 minutes at room temperature. Roll the dough to the thinnest setting. Place about 1/2 tsp. scoops of foie gras a one long rolled pasta strip. Line the borders with water or egg wash and place a second pasta strip on top. Cut out pasta rounds and seal with a fork around the edge.

Assembly

Place a cup of consomme into a warm plate. Place 3-4 raviolis, 1 small onion and some mushroom in each bowl. Garnish with sliver of scallion.

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