

You.. Dirty Dirty Pasta

Yield: 2 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/bella-italia-duck-pasta-recipe>

Ingredients:

- 1 whole duck
- 3/4 cup diced onion carrot and celery each
- 6 sprigs thyme
- 4 cloves garlic
- 2 star anise
- 2 bay leaves fresh, or 4 dried bay leaves
- flour for thickening
- salt
- white pepper Ground black and
- 1 tablespoon flour
- 1 tablespoon unsalted butter
- 4 duck liver pairs of, Soak in water for 2 hours. Pour the water out, then soak in milk overnight in the fridge
- 1/2 tablespoon salt
- 1 teaspoon corn starch
- 400 grams pasta favorite
- 1 tablespoon extra virgin olive oil
- 3 tablespoons liver puree
- 3 sprigs thyme
- 2 cloves garlic grated
- 1 cup ragu duck, approximately