

Roast Duck Stuffed with Farro, Figs, and Hazelnuts

Yield: 6 min
Total Time: 130 min

Recipe from: <https://www.recipeschoose.com/recipes/wild-duck-chinese-recipe>

Ingredients:

- 1 1/2 cups dry red wine such as Pinot Noir
- 2 tablespoons granulated sugar
- 1 bay leaf dried
- 1 sprig fresh thyme plus 2 tablespoons chopped fresh thyme
- 1/2 teaspoon black peppercorns
- 1 berries allspice
- fine sea salt to taste
- 12 dried fig any variety
- 7 pounds duck deboned, see LC Note above
- freshly ground black pepper to taste
- 1 pound breakfast sausages uncooked
- 2 cups farro cooked, or substitute wild rice, brown rice, or mixed whole grains
- 3/4 cup hazelnuts toasted, skinned*, and coarsely chopped
- 1/2 cup flat leaf parsley chopped