

## Goyo's baked rice with duck and mushrooms

### Ingredients

\*2 duck legs in confit  
400 grams (2 US cups) rice: "Bomba" rice (Spain) or midsize grain (international)  
300 grams (4.25 US cups) shitake mushrooms (clean and cut in slices/cubes)  
2 green peppers (julienned)  
2 shallots (minced)  
2 cloves of garlic (minced)  
1 sweet onion (minced)  
1 ripe tomato (grated)  
1 cayenne pepper  
1 liter (4.22 US cups) vegetable stock, approximately  
Saffron  
Salt

Shallow metal casserole or a clay pot if you are using a gas stove

### Preliminary preparations

1. Remove the meat from the duck legs
2. Add the duck meat chunks with the duck lard to the pan on the stove (medium heat) until the grease is melted and the meat is browned. Remove the meat and put it aside. Remove excess fat from the pan.
3. Fry green peppers (low to medium heat) in the duck fat until browned. (Add olive oil if needed to cover the bottom of the pan.) Put aside.
4. Fry cloves for 2 minutes over low heat, and then add cayenne pepper, shallots, and onion. Cook for 5 more minutes over low to medium heat, then add tomato and salt, and cook for 5 more minutes. Add shitake mushrooms, stir gently, and cook for 10 minutes. Remove cayenne pepper from pan.

### 35 to 40 minutes before the rice is to be served

1. Be sure oven is preheated (200 degrees Celsius/392 degrees Fahrenheit)
2. Heat vegetable broth at 90 to 100 degrees Celsius (194 to 212 degrees Fahrenheit), adding two to three pinches of saffron.
3. Add all vegetables and meat to the pan and bring to a boil over high heat.
4. Add rice when grease is boiling. Mix, stir, and fry rice with ingredients for 2 minutes.
5. Add warm vegetable stock (1.75 parts broth to 1 part rice)\*\*, stir until boiling. Add salt to taste.
6. **Put casserole into the oven** and cook for 25 minutes on the middle rack at 200 Celsius (392 Fahrenheit).
7. Remove the casserole from oven, cover with lid or cloth. Allow it rest for 10 minutes.
8. **Ready to serve with a San Roman red wine from Spain's Toro region**

\*Duck confit is a method for cooking duck meat in its own fat resulting in tender and flavorful meat ready to be preserved.

\*\*3.5 cups of broth for 2 cups of rice