

## Duck stew

1. Preheat the oven to 120°C.
2. Place the duck legs in a baking dish.
3. Add 1 tablespoon of olive oil, 1 teaspoon of salt, and 1 teaspoon of pepper.
4. Bake for 6 hours or until the meat is tender.
5. Remove the duck legs from the oven and let them cool.
6. Remove the bones and skin from the duck legs.
7. Cut the duck meat into bite-sized pieces.
8. Heat 1 tablespoon of olive oil in a large saucepan over medium heat.
9. Add the onion, carrot, and celery and cook for 5 minutes.
10. Add the garlic and cook for 1 minute.
11. Add the duck meat, chicken broth, and bay leaves to the saucepan.
12. Bring to a boil, then reduce the heat to low and simmer for 30 minutes.
13. Remove the bay leaves and serve the duck stew hot.