

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Roast Duck and Foie Gras Salade Composée

BY CHEF MARTY SLAVIN

### Ingredients

Salad Greens  
Duck Breast  
Foie Gras  
Pancetta  
Cherry Tomatoes  
Red Peppers  
Red onion  
Champagne Vinegar  
Salt and Pepper

### Directions

In a heavy skillet (preferably cast iron), heat the oil/duck fat over low heat. Score the duck breast in a diamond pattern. Cut the skin, but do not go into the meat. Pat dry with paper towels, then season with salt and pepper then place breasts skin side down on the skillet. Cook slowly until all the fat has been rendered out of the breasts, and the skin is crisp, about 8 minutes. Move skillet into oven and cook until meat is medium-rare; about 8 minutes.

Trim and cut salad greens and put in bowl. Cut cherry tomatoes in half, dice red bell pepper and slice red onion. Add all to bowl with salad greens. Cut pancetta into slices and cook until golden and fat is rendered. Gradually add Champagne vinegar until a smooth consistency is attained.

On a pre-heated pan, cook the foie gras until golden on each side; about 90 seconds. Drain on paper towels. Add fat to dressing.

Dress salad greens with dressing. Slice duck breast and place around the salad. Place foie gras on top.