

SCHRAMSBERG

RECIPE

SMOKED DUCK BREAST AND FIG SALAD

*Submitted by
Schramsberg & Davies Vineyards,
Wine Club & Special Events Manager,
Melissa Stadler*

PAIR WITH:

J. SCHRAM NOIRS

INGREDIENTS

8 leaves butter lettuce heart
16 slices smoked duck breast
olive oil
salt
4 figs, sliced into quarters
1 ½ T butter
2 tablespoons granulated sugar
1 tablespoon pomegranate
concentrate
ground black pepper
1/4 cup walnuts, coarsely
chopped



PREPERATION

- Arrange the salad leaves on the plates with the duck slices.
- Add a drizzle of olive oil and salt.
- Cut the figs into 4 slices each and sauté them in a pan with the butter for 1 minute.
- Sprinkle with sugar.
- Keep heat on low-to-medium. The sugar will turn into a caramel.
- Pour the caramel over the fig slices.
- Off the heat, baste the figs with the concentrate and stir quickly.
- Place 4 fig's quarters on each plate and drizzle with the pan juices.
- Add pepper and the walnuts.