

SCHRAMSBERG

# RECIPE

## SMOKED DUCK BREAST AND FIG SALAD

*Submitted by  
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PAIR WITH:  
RESERVE

### 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.