

Salad of Duck Breast with Bitter Greens, Toasted Almonds, and Blood Orange Vinaigrette

Serves 4-6 as a first course

2 duck breasts	Salt and pepper
2 teaspoons olive oil	2 cups watercress
2 cups arugula	2 Belgian Endives
½ cup Toasted shaved, slivered, or roughly chopped Almonds	
2 blood oranges	1 teaspoon champagne or rice vinegar
2 teaspoons Dijon mustard	1 teaspoon honey
1 teaspoon minced shallot or chives	½ teaspoon salt
3 tablespoons mild olive oil, at room temperature	Pinch of black pepper

Season the duck breast with salt and pepper, and sear in a skillet, skin side first, until browned on both sides and cooked until medium rare in the middle. Set aside in a warm place until ready to serve. Wash and dry the watercress and arugula. Cut the root end off the endive and separate the leaves. Cut the peel off of one of the blood oranges and slice into thin rounds.

To prepare the vinaigrette:

Juice and strain the other orange. Whisk in the honey, mustard, vinegar, salt, pepper, and chives. In a very slow, steady stream, drizzle the oil into the mixture while whisking until the vinaigrette is thickened.

Lightly dress the greens and endive with the vinaigrette, and place a handful on a plate or platter. Thinly slice the duck breast and fan out next to the salad. Garnish with almonds and orange slices, and drizzle a little extra dressing around the plate.



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