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Duck Prosciutto, Arugula, Dried Cherry, and Goat Cheese Salad serves 4

(Duck Prosciutto, Recipe Follows)

Red Onion, thinly sliced	1 Ea
Baby Arugula	8 oz
Goat Cheese, Crumbled	4 oz
Dried Sour Cherries, Plumped	2 oz
Olive Oil	6 oz
White Balsamic Vinegar	2 oz
Orange Juice, Fresh Squeezed	2 T

Procedure for the Prosciutto

Duck Breast, Boneless	4 Ea
Kosher Salt	4 C, Divided
Black pepper	1 t
Cheesecloth	As needed

1. Pour 1 1/4 cups kosher salt in an 8-inch square baking dish; arrange duck breast halves, skin side up, in a single layer over salt. Top duck with remaining 2 3/4 cups kosher salt, pressing down to pack. Cover and refrigerate 24 hours. Remove duck from salt; discard salt. Rinse duck thoroughly under cold water; drain. Pat duck dry; sprinkle evenly with freshly ground black pepper.
2. Place each breast half on a double layer of cheesecloth. Gather edges of cheesecloth together; tie securely. Hang duck in refrigerator for 2 weeks. Unwrap; cut prosciutto into very thin slices. Store in an airtight container in refrigerator up to 5 day.

For the Salad

1. In a small bowl, whisk together the vinegar and orange juice. Slowly whisk in oil, season with salt and white pepper and reserve.
2. On four chilled 8-inch salad plates, arrange equal amount of the arugula, red onions, and cherries.
3. Top each salad with approximately one ounce of the crumbled goat cheese, five thin slices of the duck prosciutto and drizzle with the vinaigrette. Serve immediately.