



Duck and Roasted Pear Salad with Cranberry Vinaigrette

Ingredients

- 2 duck breasts, skin on, trimmed, and skin scored
- 2 tablespoons [Fustini's Robust SELECT olive oil](#)
- 2 tablespoons butter
- 2 pears, cut in half and centers removed
- 1 tablespoon freshly ground black pepper
- Cranberry Vinaigrette
- spring mix
- green beans, blanched
- Roquefort cheese, crumbled

Cranberry Vinaigrette

- 1 cup cranberry juice
- 3/4 cup dried cranberries
- 1 shallot, minced
- 1/4 cup [Fustini's Vinoso vinegar](#)
- 1 tablespoon [Fustini's Michigan Apple balsamic](#)
- 1/4 cup - 1/2 cup [Fustini's Delicate SELECT olive oil](#)

Directions

Step 1.

Preheat oven to 350 degrees. Place duck breasts in dry pan and place over moderate heat. Sear duck on skin side until most of the fat has rendered and the skin is brown and crisp. Turn duck over and continue cooking another few minutes until just medium rare, basting with the duck fat as you cook.

Step 2.

Meanwhile, place the Fustini's Single Varietal EVOO in skillet and when hot add butter. Once the foam has subsided and the butter is brown, press the cut side of the pear halves into the black pepper and sauté a minute in the brown butter then place pears into oven to roast until soft. Once soft, remove from pan and let cool slightly, then slice.

Step 3.

To serve, dress some spring mix with the cranberry vinaigrette, top with a couple green beans then some sliced duck. Lace some pear slices along side and garnish with crumbled Roquefort, some reserved cranberries and some more of the vinaigrette.

Step 4. Cranberry Vinaigrette

Place cranberry juice and cranberries into medium pot and bring to simmer. Simmer until cranberries are soft. Remove a couple tablespoons of cranberries from the mix and save for garnish. Add the shallot, vinegar, and cook until the shallot is soft. Blend and add enough Fustini's Single Varietal EVOO to thicken.