

Warm Duck Salad

Perfect pairing with Giesen Sauvignon Blanc



GIESEN



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INGREDIENTS

Arugula
Mesclun
Watercress
Beansprouts
4 peaches*
2 duck breasts roasted
Five-spice for seasoning
1 cup roasted, salted walnuts

DRESSING

Olive Oil – ¼ Cup approx.
Lemon Juice of 3 lemons
Fish Sauce – 3 TB
Sesame Oil – 1 TB
Soy Sauce – 1 TB

METHOD

Pulled or slices of roasted duck with skin seasoned with salt and five-spice. Create bed of lettuce. Top with meat, add peach slices and sprinkle with roasted, salted walnuts.

Drizzle dressing on top.

**Fruit options: Green apples or pears are nice alternatives for fall/winter.*

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