



Cuisine of Jean-Charles Berruet

**Salad Nouvelle
Duck Liver and Spinach Salad**

Serves 4

1 pound large, fresh duck livers (if desperate, you can use chicken livers)
1 cup chicken stock
1 package fresh spinach
2 hard-boiled eggs, yolks only
2 teaspoons Dijon mustard
juice of half a lemon
5/8 cup olive oil
1 teaspoon peanut oil
1 tablespoon red wine vinegar

1. Clean and rinse the duck livers.
2. Bring the chicken stock to a boil. Plunge the livers into the boiling stock for 1 minute. Take the livers out of the stock and refrigerate.
3. Meanwhile, prepare the spinach salad. Thoroughly wash and dry the spinach. Mash the hard-boiled egg yolks with the mustard, lemon juice, and salt and pepper to taste. Slowly stir in the olive oil. Toss the spinach in the dressing.
4. Cut the cold livers into thin slices. Season with salt and pepper. Brown the liver slices in hot peanut oil for 10 seconds on each side.
5. Arrange the livers on the bed of spinach.
6. Pour off the oil remaining in the pan and add the vinegar. Pour a few drops of the deglazing vinegar on top of each slice of liver.

A nice way to start a meal, this salad will stimulate your appetite. Keep the livers under-done when you sauté them.

Wine notes

A glass of old sherry (at least 20 years old) is a great match with the salad nouvelle. An old Madeira (Bual) is not bad either.