



Amarena Smoked Duck Sandwich

1/3 cup drained Amarena Cherries, halved
1 tsp wine vinegar
1/3 c arugula leaves
1 tsp olive oil
1 (6") sweet French roll
2 oz smoked duck breast, thinly sliced
1 oz Gorgonzola cheese

INSTRUCTIONS

1. Combine cherries and vinegar in a small. Toss to combine and set mixture aside for at least 10 minutes. In a separate small bowl, toss arugula leaves with olive oil, season with salt and freshly ground black pepper, and set aside. Slice the roll in half horizontally and pull out the interior of the bottom half to create a pocket.
2. Fill the bottom half of the roll by layering the arugula, duck breast, and cheese, then top with the cherry mixture, including any juices in the bowl. Close the sandwich with the top piece of bread, press down until it's flattened, and wrap it in aluminum foil.
3. Place the sandwich in the heated pan or on the grill and weight it down with a heavy object. Grill until the bread is toasted and the cheese is melted, turning over halfway through, about 10 minutes total. Let rest in the foil 3 to 4 minutes before slicing and eating.

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