

Duck Confit Gemelli Pasta with Roasted Garlic & Walnut Dressing



ROASTED GARLIC CONFIT OIL INGREDIENTS AND DIRECTIONS:

- 1 cup Garlic, peeled
- 1 cup Olive oil
- 3 Thyme sprigs

Combine the garlic, olive oil, and thyme in small baking dish or ramekin. Bake in oven at 350 degrees until the garlic cloves are a light golden brown. The garlic clove should smash easily when pressed. Allow the garlic to cool and remove. Save the oil.

ROASTED GARLIC AND WALNUT VINAIGRETTE INGREDIENTS AND DIRECTIONS:

- $\frac{1}{4}$ cup Garlic confit (see recipe)
- 1 cup Walnuts, toasted
- $\frac{1}{4}$ cup Balsamic vinegar
- 3 sprigs Thyme, leaves only
- $\frac{1}{2}$ - $\frac{3}{4}$ cup Garlic confit oil (see recipe)

In a food processor, add the garlic confit, walnuts, balsamic vinegar and thyme and blend. Slowly add the garlic confit oil until the dressing has emulsified. Season with salt and pepper.

DUCK PASTA INGREDIENTS AND DIRECTIONS:

- 3 cups Dried gemelli pasta, cooked
- 2 cups Duck confit, shredded
- 1 Red onion, finely diced
- 1 cup Whole walnuts, toasted
- 1 cup Hard sheep milk cheese, shaved thin
- $\frac{1}{2}$ cup Crumbled blue cheese
- ... Sea salt and fresh cracked pepper

In a large serving bowl, toss together the cooked gemelli pasta, duck confit, red onion and walnuts with the vinaigrette. Garnish with shaved sheep cheese and crumbled blue cheese.

Enjoy with a glass of Reserve Pinot Noir!

