

Homemade Duck Prosciutto

with Raspberry Cure Tea

TOTAL TIME: 7-10 days (including curing time)

2 duck breasts (skin on)

1 C coarse sea salt

1/2 C sugar

1 T ground black pepper

1 T dried thyme

1 T dried rosemary

4 T Raspberry Cure tea

Cheesecloth

Kitchen twine

PREPARE THE CURE: In a bowl, combine the coarse sea salt, sugar, black pepper, thyme, rosemary, and Raspberry Cure tea leaves.

CURE THE DUCK BREASTS: Rinse the duck breasts under cold water and pat them dry with paper towels. In a shallow dish, spread a layer of the cure mixture. Place the duck breasts on top, skin side up, and cover them completely with the remaining cure mixture. Ensure the duck breasts are fully covered. Cover the dish with plastic wrap and refrigerate for 24-48 hours.

RINSE AND DRY: After the curing period, remove the duck breasts from the cure and rinse them thoroughly under cold water to remove the excess salt and spices. Pat the duck breasts dry with paper towels.

WRAP AND REFRIGERATE: Wrap each duck breast in cheesecloth, securing it with kitchen twine. Place the wrapped duck breasts on a rack in the refrigerator, ensuring there is good air circulation around them. Let them dry in the refrigerator for 7-10 days, or until they feel firm but not hard.

SERVE: Once the duck prosciutto is ready, unwrap it and slice it thinly. Serve as part of a charcuterie board, in salads, or as a flavorful addition to various dishes.