

## Smoked Duck and Roasted Hazelnut Salad

Inspired by The Granary, Hay.

*Serves 4*



- *200g Smoked Duck Breast, thinly sliced*
- *Beansprouts*
- *Seasonal Salad Leaves*
- *¼ White Cabbage, shredded*
- *1 Orange, cut into 8 wedges.*
- *4 tbl Hazelnuts, roasted.*
- *4 tbl Pine nuts, roasted.*
- *3 tbl Redcurrant and Port Jelly*
- *1 tbl Balsamic Vinegar*
- *3 tbl Olive Oil*
- *Damson Negroni (optional)*

Melt your Redcurrant & Port Jelly with Balsamic vinegar, Olive Oil and a splash of water (optional Damson Negroni) in a pan over a low heat, season with salt and black pepper and allow to cool.

Spoon dressing onto individual plates or a sharing platter.

Pile on seasonal salad leaves and shredded cabbage and arrange thinly sliced Duck Breast on top.

Sprinkle over your roasted nuts and beansprouts.

Drizzle with Olive Oil and a squeeze of orange and garnish with remaining orange segments.