

Smoked Duck and Cherry Salad

Smoked duck salads work well with most fruits. Try this recipe with raspberries in the spring and blackberries in the autumn.

Serves 2 as a main course.



Ingredients

- ½ shallot, finely minced*
- 4 tablespoons **Fino Olive Oil***
- 2 tablespoons red wine vinegar*
- 3 teaspoons **Dijon Mustard***
- Halen Môn Sea Salt***
- Freshly ground black pepper*
- 2 head crisp Little Gem lettuce*
- 1 large handful cherries, pitted and roughly chopped*
- 170g **Smoked Duck Breast**, thinly sliced*

Prepare the dressing by whisking the shallot, **olive oil**, vinegar, and **mustard** in a small bowl.

Season to taste with **salt** and pepper.

Wash and dry the lettuce and tear leaves into bite-sized pieces.

Toss the leaves in a large bowl along with the cherries and dressing.

Divide the salad among two plates and top with the sliced **duck**.

This salad would be fabulous for a dinner party – just increase the quantities according to how many guests you have.