



BLACK MOUNTAINS SMOKERY

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CRISPY SMOKED DUCK AND ORANGE SALAD

A delicious salad for a light lunch or simple starter- equally fabulous made with Smoked Goose Breast



Serves 4

Ingredients

- 1 Smoked Duck Breast (approx 170g)
- 2 Juicy Oranges
- 50-100g Walnut Halves
- 1 Bag of Watercress or Your Favourite Salad Leaves
- 1 Avocado - sliced
- French Dressing - Preferably made with Walnut Oil

Remove the skin from the Smoked Duck Breast and slice the meat Crisp the skin in a hot oven or under the grill and allow to cool, Meanwhile peel, de-pith and section the oranges, reserving any juice. Chop the crispy duck skin into croutons. Arrange the salad onto 4 plates with slices of duck, orange and walnuts. Drizzle over the dressing with the reserved orange juice and finish each with some crispy croutons.

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