

SMOKED DUCK & BEETROOT SALAD

Serves 4

Ingredients

170g [Smoked Duck Breast](#) - thinly sliced
4 handfuls Wild Rocket Leaves
2 Little Gem Lettuces
8 Shallots
12 Baby Beetroot or 4 large
1 clove Garlic - chopped
1 tsp Ground Cumin
1 tbsp [Fino Olive Oil](#)
1 tbsp [Fino Balsamic Vinegar](#)
Lemon - juiced
Handful of toasted chopped walnuts (optional)
[Halen Môn Sea Salt](#) and black pepper



Toss the beetroot, shallots and garlic with the [olive oil](#), [balsamic vinegar](#) and cumin. Season and oven roast in foil until tender.

Lightly dress the salad leaves with [olive oil](#), lemon juice and seasoning.

Arrange on a platter with the cooled roasted vegetables, salad leaves and slices of [Smoked Duck Breast](#).

Scatter over the walnuts to finish off your [Smoked Duck](#) recipe.

Enjoy!