

## SMOKED DUCK & SEASONAL BERRY SALAD

Serves 4, as a starter

### Ingredients

400g [Smoked Duck Breast](#) – thinly sliced  
[Redcurrant & Port Jelly](#)  
2 handfuls Fresh Blackberries – bought or  
picked from the hedgerows  
1 tablespoon Pine Nuts – roasted until  
golden  
2 tbsp [Fino Olive Oil](#)  
1 tbsp [Balsamic Vinegar](#)  
[Halen Môn Sea Salt](#)  
Freshly Cracked Black Pepper  
Baby Salad Leaves



To make the dressing, melt a spoonful of [Redcurrant & Port Jelly](#) with [Fino Olive Oil](#) and [Balsamic Vinegar](#).

Drizzle your favourite salad leaves with the dressing, seasoning lightly with [salt](#) and cracked black pepper.

Scatter over the slices of [Smoked Duck Breast](#), blackberries and the toasted pine nuts.

Serve with crusty bread.

Enjoy!

*This seasonal salad is also delicious when drizzled with [Raspberry & Wholegrain Mustard Drizzle](#) for an extra fruity flourish!*