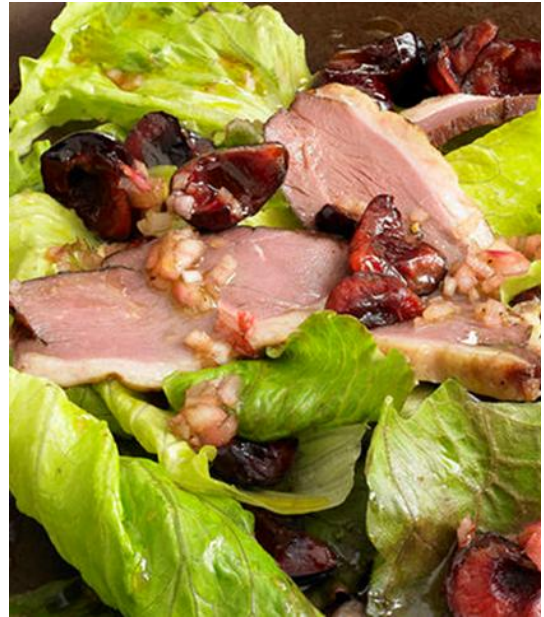


SMOKED DUCK & CHERRY SALAD

Serves 2

Ingredients

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



Prepare the dressing by whisking the shallot, [Fino Olive Oil](#), red wine vinegar and [Dijon Mustard](#) in a small bowl. Season to taste with [Halen Môn Sea Salt](#) and ground black 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 [Smoked Duck](#).

Enjoy!