

SMOKED DUCK AND POMEGRANATE SALAD

Serves four as a starter or two as a light lunch



Ingredients

- 1 **Smoked Duck Breast**, sliced
- 10 Ripe strawberries, hulled & sliced
- 50-100g Walnut halves
- 1 Bag of salad leaves
- 50-100g Pomegranate seeds
- 1 *tbsp* **Raspberry Sirop**
- 1 *tbsp* **Extra Virgin Olive Oil**
- 1 *tbsp* **Balsamic Vinegar** (optional)

Whisk the **Oil** and **Sirop** together to make the dressing. If you feel the dressing is too sweet, add a table spoon of **Balsamic Vinegar**.

Arrange the salad leaves on the plates or a serving platter and top with the **Smoked Duck**, walnuts, pomegranate seeds and strawberries.

Drizzle over the dressing and enjoy.