

SMOKED DUCK AND ORANGE SALAD

Serves four as a starter



Ingredients

1 Smoked duck breast

2 Juicy oranges

50-100g Walnut halves

1 Bag of 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.

Equally fabulous made with **Smoked Goose Breast**