

## SMOKED DUCK AND SEASONAL BERRY SALAD

A quick and easy seasonal starter. Use any berries in season.



### Ingredients

2 200g Smoked Gressingham Duck Breast - thinly sliced  
2 handfuls of fresh blackberries - bought or picked from the hedgerows

1 tablespoon Pine Nuts - Roasted until golden

1 bag of baby salad leaves

Olive oil

Balsamic Vinegar

Halen Mon Sea Salt

Freshly cracked black pepper

Dress your favourite salad leaves with an **olive oil & balsamic dressing** and season lightly with **sea salt** and cracked black pepper.

Scatter over the slices of **Smoked Duck Breast**, blackberries and the toasted pine nuts.

Serve with crusty bread.

This salad is also delicious when drizzled with **Raspberry Sirop** for an extra fruity flourish!



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