

## SMOKED DUCK WITH “CAUSA” AND A COBNUT VINAIGRETTE

Serves 2

### Ingredients

For the Causa:

- 1 **Smoked Duck Breast** – sliced
- 5 medium-size potatoes – good waxy ones
- 1 dried chipotle chilli
- ½ a lime
- Halen Mon Sea Salt** & black pepper
- 1 bag salad leaves - optional

For the Cobnut Vinaigrette:

- 2 tbsp **Cotswold Gold Rapeseed Oil**
- 1 tbsp cider vinegar
- Handful of shelled fresh cobnuts
- Handful of flat-leaf parsley
- Halen Mon Sea Salt** & pepper



Wash the potatoes and boil in salted water with the skin on until they are cooked through.  
Rinse with cold water and leave to cool.

Chop the chipotle and put in a mortar with 1tbsp hot water. Leave for 10 minutes and then pound into a red liquid paste.

Roughly chop the cobnuts, then finely chop the parsley. Mix half the **Rapeseed Oil** and cider vinegar in a bowl until they emulsify and then add the nuts, parsley, **Halen Mon Sea Salt** and pepper.

Mash the potatoes, then add the remaining **Rapeseed Oil**, chilli paste, lime juice and a pinch of **Halen Mon Sea Salt** and mix well. Spoon the vinaigrette over the sliced **Smoked Duck Breast** and serve alongside the potato, perhaps with some very slowly roasted tomatoes.

This delicious seasonal recipe is from Matthew Steer, who also writes a wonderful [food blog](#).