

SMOKED DUCK & BEETROOT SALAD RECIPE

Serves 4



Ingredients

170g *Smoked Duck Breast* - thinly sliced

4 handfuls *Wild Rocket Leaves*

2 *Little Gem Lettuces*

8 *Shallots*

12 *Baby Beetroot* or 4 large

1 *Fig*

1 clove *Garlic* - chopped

1 tsp *Ground Cumin*

1 tbsp *Olive Oil*

1 tbsp *Balsamic Vinegar*

Lemon Juice

Handful of toasted pine nuts (optional)

Toss the beetroot, shallots and garlic with the **Olive Oil**, **Balsamic Vinegar** and cumin. Season and oven roast in foil until tender. Lightly dress the salad leaves with **Olive Oil**, lemon juice and seasoning. Arrange on a platter with the cooled roasted vegetables, salad leaves, fig and slices of **Smoked Duck Breast**. Scatter over the toasted pine nuts.