

Smokey Jo's Smoked Duck and Chicken Serving Suggestions.



10 of BMS's Favourite Recipes



The joy of smoked foods is that they are quick to prepare and a scrummy treat for any occasion - lazy lunches, simple suppers and easy entertaining.

'Recipes' is a rather grand name for this collection of serving suggestions, but I hope you find them useful and delicious.

Feeding friends and family with fabulous food is one of life's great luxuries.

From our home to yours. Enjoy!

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Smoked Duck, Strawberry & Pomegranate Salad Recipe

Serves 4 as a starter or 2 as a light lunch – Our Smoked Duck Salad Recipe is lovely as a fresh and 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](#)
- 1tbsp [Extra Virgin Olive Oil](#)
- 1tbsp [Balsamic Vinegar](#) (optional)

Instructions

Whisk the Oil and Sirop together to make the dressing. If you feel the dressing is too sweet, add a tablespoon 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.

Smoked Duck with Warm Lentil Salad

Serves 2 as a lunch, 4 as a starter –

Provided by our lovely customer Alex, her Smoked Duck with Warm Lentil Salad was an immediate hit with the BMS team.



Ingredients

- 200g [Black Mountains Smokery Smoked Duck Breast](#)
 - 100ml Dry Puy lentils
- 300ml Water (or up to half wine/half water)
 - 1 Vegetable stock cube or pot
 - 1 Small carrot – finely sliced
 - 1 Small leek – finely sliced
- Knob of [Welsh Dragon Salted Butter](#)

Instructions

In a small saucepan, bring the water/wine mix to a simmer. Stir in the stock cube/pot until dissolved, then add the lentils and simmer 30-35 mins until just soft. Drain excess liquid off.

Melt the butter in a deep-sided frying pan and cook the vegetables for about 5-10 mins until soft and just beginning to catch.

Gently stir the lentils into the softened vegetables to warm them through. Add a little extra wine or water if it's looking dry. You want an unctuous salad, not a cascade of dry bullets.

Slice the duck into 10 slices (12 slices for four). Turn the heat off under the frying pan, place the duck slices on top of the lentils, and leave covered for one minute.

Uncover, turn the slices over, and cover again for another minute. This is the gentlest way to take the chill off the duck without cooking or ruining the texture.

Season and serve with shredded lettuce or steamed savoy cabbage.

Smoked Duck & Beetroot Salad Recipe

Serves 4 – our Duck recipe combines lightly cured award-winning duck underpinned by earthy beetroot tones.



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 clove Garlic – chopped
- 1 tsp Ground Cumin
- 1 tbsp [Fino Olive Oil](#)
- 1 tbsp [Fino Balsamic Vinegar](#)
 - Lemon Juice
- Handful of toasted chopped walnuts (optional)

Instructions

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 and slices of Smoked Duck Breast. Scatter over the walnuts to finish off your Duck recipe.

Smoked Duck and Noodle Soup Recipe

Serves 4 - A light and warming Lunch



Ingredients

- 1 tablespoon groundnut oil
- 3 garlic cloves -crushed
- 2.5cm piece of ginger -peeled and sliced thinly
- 125g shitake mushrooms - sliced (optional)
- 2 red chillies -de-seeded and sliced thinly
- 2l chicken stock
- 1 star anise
- 1 tbsp of tice wine or dry sherry
- 2 tbsp soy sauce
- 200g noodles—cooked
- 2 large heads bok choi
- 4 spring onions - sliced diagonally
- 2x 170g [Smoked Duck Breast](#) - sliced thinly

Instructions

Heat the oil in a deep saucepan and add the garlic, ginger and chilli. Heat this on a gentle heat for a minute. Then add the mushrooms and stir-fry for 2 minutes before adding the wine and soy sauce. Next pour over the stock, add the star anise and bring to the boil. Let it simmer like this for a few minutes. Then add the green of your choice and leave to cook for 2 minutes. Finally, add the noodles, spring onions and Smoked Duck slices.

Smoked Duck with Hedgerow & Port Jelly Canapé Recipe

Our Smoked Duck canapé is heaven in a bite!



Ingredients

- 1 [Smoked Duck Breast](#) – sliced and cut into slivers
- [BMS Hedgerow and Port Jelly](#)
- [Llaeth Y Llan Natural Yogurt](#)
- [Canapé Shells](#)
- Pomegranate Seeds

Instructions

Lay the Canapé Shells onto a serving platter or board. Spoon in some of the Llaeth Y Llan Natural Yogurt.

Roll the Smoked Duck slivers into spirals and place on top of the yoghurt (the yoghurt holds the duck in place)

Add a small dollop of the Hedgerow and Port Jelly and sprinkle on some of the pomegranate seeds. Not only will this Smoked Duck canapé look divine it will have your guests wanting more!

Smoked Chicken



Recipes

Smoked Chicken Caesar Salad Recipe

Serves 4- Our Smoked Chicken Salad Recipe is a light, easy take on the classic – with a smokey twist!



Salad Ingredients

- 1 medium ciabatta loaf
- 2 tbsp [Fino Olive Oil](#)
- 2 [Oak Smoked Chicken](#) Breasts – cut into chunks
- 1 large romaine lettuce, leaves separated

Dressing Ingredients

- 1 garlic clove - crushed
- 2 anchovies & Parmesan or Grano Padano cheese
- 5 tbsp [Cotswold Gold mayonnaise](#)
- 1 tbsp white wine vinegar

Instructions

Tear the bread into big, rustic croutons. Spread over a large baking sheet or tray and sprinkle over 2 tbsp olive oil and salt if you like. Bake for 8-10 mins, turning the croutons a few times during cooking so they brown evenly.

Mash the anchovies with a fork against the side of a small bowl. Add the garlic and cheese and mix with the rest of the dressing ingredients. Season to taste. It should be the consistency of yogurt.

Shave the cheese with a peeler to create large strips. Tear lettuce into large pieces and put in a large bowl with the chicken and half the crouton. Add most of the dressing and toss. Scatter the rest of the chicken and croutons, then drizzle with the remaining dressing. Sprinkle the Parmesan on top and serve straight away.

Smoked Chicken and Sweet Chilli Wraps Recipe - Serves 2



Ingredients

- 2 x Deli or tortilla wraps
- 1 x [Smoked Chicken Breast](#) – thinly sliced
- Cream cheese
- [Chilli Jam](#) or Apple Cider Jelly if you prefer it less spicy
- A bag of baby salad leaves
- Grated Cheese – optional

Instructions

Gently warm the wraps in the microwave or on a grill for 20 seconds or so, (no need to bother on a picnic!). One at a time spread one side with cream cheese and then lay slices of Smoked Chicken and a handful of salad leaves across the diameter of the wrap.

Drizzle over the Chilli Jam and a sprinkle of grated cheddar, then tuck each side inward to hold in the filling. Roll up the wrap from the bottom and cut in half to show off the filling.

For easy finger food slice each wrap across its width into “cartwheels.”

Smoked Chicken, Avocado, Mango and Lime Salad Recipe

Serves 4 – Our Smoked Chicken Salad Recipe with Avocado, Mango and Lime is a delicious Summer dish.



Ingredients

- 1 Ripe mango, sliced
- 1 Firm avocado, sliced
- 4 Handfuls of mesclun leaves
- 1 lime, cut into wedges
- 1 small handful of fennel
- 2 [Smoked Chicken Breasts](#), sliced
- 1tbsp [Fino Olive oil](#)
- 1tb [Balsamic Vinegar](#)
- [Salt](#) and Pepper

Instructions

Whisk the Fino Olive Oil, Balsamic Vinegar, Salt and pepper together to make the dressing. Add the mango, mesclun, fennel and the Smoked Chicken to a big bowl. Pour the dressing over the salad and toss the salad to ensure the dressing covers all the salad. Garnish with slices of lime.

This Smoked Chicken Salad Recipe would also be delicious with a honey and mustard dressing.

Smoked Chicken & Broccoli Bake Recipe

Serves 6 - A hearty Supper for a family night



Ingredients

- 470ml chicken stock
- [Salt](#) & Pepper
- Grated nutmeg
- 300ml crème fraiche
- 300ml double cream
- 500g penne pasta —cooked al dente
- 6 [Slices Smoked Bacon—fried & chopped](#)
- 3 x [170g Smoked Chicken Breasts—sliced](#)
- 40g [smoked cheddar](#)—grated
- 500g fresh broccoli florets

Instructions

Preheat the oven to 200°C. Generously grease a 9×13 baking dish. Place the broccoli in boiling water for 1 minute until it turns bright green and then run under cold water. Combine the broccoli, pasta, Smoked Chicken and Smoked Bacon in the baking dish.

Bring the double cream to a simmer and add the crème fraiche and stock, season with salt, pepper and nutmeg to taste & pour it over the contents of the baking dish. Bake uncovered for about 30 minutes.

When piping hot and bubbling, top with the cheddar and bake for a further 5 minutes, or just long enough to melt the cheese.

Smoked Chicken, Goats Cheese and Spiced Citrus Jelly Canapé Recipe

Deliciously moreish smoked chicken canapé recipe



Ingredients

- [Smoked Chicken Breast](#) –cut into bite sized pieces
- BMS [Spiced Citrus Jelly](#)
- 100g [Welsh Goats Cheese](#) – Crumbled
- [Canapé Shells](#)
- Coriander leaves or any herb of choice
- Black Pepper

Instructions

Lay the Canapé Shells onto a serving platter or board. Spoon in some of the crumbled Goats Cheese.

Next add a dollop of the Spiced Citrus Jelly.

Finish with the Smoked Chicken, garnish with fresh herbs and a twist of black pepper. Yes, it really is that simple!