

SMOKED DUCK AND ROASTED HAZLENUT SALAD

Inspired by The Granary, Hay

Serves 4

Ingredients

200g [Smoked Duck Breast](#), thinly sliced
3 tbsp [Redcurrant and Port Jelly](#)
1 tbsp [Balsamic Vinegar](#)
3 tbsp [Fino Olive Oil](#)
[Damson Negroni](#) (optional)
Seasonal Salad Leaves
¼ White Cabbage
4 tbsp Hazelnuts, roasted
4 tbsp Pine nuts, roasted
Beansprouts
1 Orange, cut into 8 wedges
[Halen Môn Sea Salt](#) and black pepper



Melt [Redcurrant & Port Jelly](#) with [Balsamic Vinegar](#), [Olive Oil](#) and a splash of water (or optional [Damson Negroni](#)) in a pan over low heat, season with [Salt](#) and black pepper and allow to cool.

Spoon the dressing onto individual plates or a sharing platter.

Pile on seasonal salad leaves and shredded cabbage and arrange the thinly sliced [Duck Breast](#) on top.

Sprinkle over the roasted nuts and beansprouts.

Drizzle with [Olive Oil](#) and a squeeze of orange and garnish with remaining orange segments.

Serve and enjoy!