

SMOKED DUCK AND ROASTED HAZLENUT SALAD

Inspired by The Granary, Hay

Serves 4

Ingredients

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



Melt [Redcurrant & Port Jelly](#) with [Fino Balsamic Vinegar](#), [Fino Olive Oil](#) and a splash of water (or optional [Damson Negroni](#)) in a pan over low heat, season with [Halen Môn Sea 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 [Smoked Duck Breast](#) on top.

Sprinkle over the roasted nuts and beansprouts.

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

Serve and enjoy!