

## SMOKED DUCK & BEETROOT SALAD

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 clove Garlic, chopped  
1 tsp Ground Cumin  
1 tbsp [Fino Olive Oil](#)  
1 tbsp [Fino Balsamic Vinegar](#)  
1 Lemon, juiced  
Handful of toasted chopped walnuts (optional)  
[Halen Môn Sea Salt](#) and black pepper



Toss the beetroot, shallots and garlic with the [Fino Olive Oil](#), [Fino Balsamic Vinegar](#) and cumin.  
Season and oven roast in foil until tender.

Lightly dress the salad leaves with [Fino 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 [Smoked Duck](#) salad.

Enjoy!