

# SMOKED DUCK & SEASONAL BERRY SALAD

Serves 4, as a starter

## Ingredients

2 [Smoked Duck Breasts](#), thinly sliced  
2 handfuls Fresh Blackberries, bought or  
picked from the hedgerows  
Baby Salad Leaves  
2 tbsp [Fino Olive Oil](#)  
1 tbsp [Redcurrant & Port Jelly](#)  
1 tbsp Pine Nuts, roasted until golden  
1 tbsp [Fino Balsamic Vinegar](#)  
A sprinkle of [Halen Môn Sea Salt](#) and  
Freshly Cracked Black Pepper



To make the dressing, melt a spoonful of [Redcurrant & Port Jelly](#) with [Fino Olive Oil](#) and [Balsamic Vinegar](#).

Drizzle your favourite salad leaves with the dressing, seasoning lightly with [Halen Môn Sea Salt](#) and cracked black pepper.

Scatter over the slices of [Smoked Duck Breast](#), blackberries and the toasted pine nuts.

Serve with [crusty bread](#).

Enjoy!

*This seasonal salad is also delicious when drizzled with [Raspberry & Wholegrain Mustard Drizzle](#) for an extra fruity flourish!*