

SMOKED DUCK, STRAWBERRY & POMEGRANATE SALAD

Our [Smoked Duck](#) Salad Recipe is lovely as a fresh and light lunch

Serves 4, as a starter or 2, as a light lunch

Ingredients

1 [Smoked Duck Breast](#), thinly sliced
10 Ripe strawberries, hulled & sliced
50-100g Walnut halves - lightly toasted
1 Bag of salad leaves
50-100g Pomegranate seeds
1 tbsp [Redcurrant & Port Jelly](#)
1 tbsp [Fino Extra Virgin Olive Oil](#)
1 tbsp [Balsamic Vinegar](#)
Sprinkle of [Halen Môn Sea Salt](#) and black pepper



Whisk the [Fino Extra Virgin Olive Oil](#) and [Redcurrant & Port Jelly](#) together over a low heat together to make the dressing and add the tablespoon of [Balsamic Vinegar](#). If you feel the dressing is too sweet, add a squeeze of lemon juice.

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.

Finish with an extra drizzle of [Fino Extra Virgin Olive Oil](#), a sprinkle of [Halen Môn Sea Salt](#) and a twist of black pepper

Enjoy!