

## Smoked Duck & Nectarine Salad with Walnuts & Cider Jelly Dressing

*Juicy, ripe nectarines are at their best this time of year, and they pair beautifully with the rich, tender flavours of our oak-smoked duck breast. Tossed with crisp salad leaves, toasted walnuts, and a drizzle of Cider Jelly dressing, this fresh and elegant dish is perfect for late summer dining.*

Serves 3 as lunch or 6 as starter

### Ingredients

- 1 Smoked Duck Breast 170g, thinly sliced
- 2 Nectarines, thinly sliced
- 2 tbsp Walnuts, broken and toasted
- 3 tsp Cider Jelly
- 2 tbsp Chilli & Garlic oil or Olive oil if preferred
- 2 tbsp Lilliput Capers
- Favourite Salad Leaves



In a small pan, gently melt the cider jelly into the chilli and garlic oil, or olive oil if you prefer a milder flavour. Stir until fully combined, then remove from the heat and allow the dressing to cool.

Arrange your favourite fresh salad leaves on a large serving platter or divide them between individual plates, creating a generous base for the other ingredients.

Layer the thinly sliced smoked duck breast and ripe nectarine slices evenly over the salad leaves. Scatter over the toasted walnut pieces and Lilliput capers, allowing them to nestle among the fruit and meat. Once the dressing has cooled to room temperature, drizzle it lightly over the salad, making sure each bite gets a touch of that sweet and tangy flavour.



This vibrant seasonal salad is perfect served as a light lunch for three or as an elegant starter for six.

Enjoy!