



SALAD OF SMOKED DUCK WITH WALNUT, ROCKET AND PARMESAN

A handful of peppery wild rocket gives this salad extra bite, while walnuts supply texture and healthy omega-3 fatty acids

Serves 4

INGREDIENTS

1 x 85g packet mixed salad leaves
Good handful of fresh wild rocket leaves
150g/5oz walnut halves
100g/4oz Rannoch Smokery Sliced Smoked Duck
150g/5oz fresh Parmesan shavings

For the dressing

50ml/2fl oz olive oil
25ml/1fl oz white wine vinegar
25ml/1fl oz lemon juice
Sea salt and cracked black pepper
2 tsp wholegrain mustard

Toss the mixed salad leaves with the rocket and walnuts.

Whisk all the dressing ingredients together and season. Drizzle over the salad and toss to coat and combine.

Divide the salad between 4 plates and top each with the smoked duck and Parmesan shavings to serve.

KEDGEREE OF SMOKED GOOSE WITH BROCCOLI

Take a break from tradition and try goose instead of haddock to turn this breakfast-time staple into a substantial lunch

Serves 4

INGREDIENTS

15g/½oz unsalted butter
1 large red onion, peeled and thinly sliced
1 red pepper, deseeded and sliced
1 tsp mild curry powder
250g/9oz basmati rice
300ml/½pt chicken stock
1 medium head of broccoli, broken into florets
2 tbsp double cream
16 slices Rannoch Smokery Smoked Goose (allow 4 per person), torn
Small bunch fresh coriander, chopped, plus extra to garnish
2 hard-boiled eggs, peeled and cut into quarters

Melt the butter in a pan and cook the onion and red pepper for 4-5 minutes. Stir in the curry powder, then the rice, and cook for 1 minute, stirring. Pour in the stock. Bring to the boil, cover the pan with a lid and simmer for 12 minutes. Remove from the heat and, without removing the lid, set aside to finish cooking in the steam.

Steam the broccoli florets for 3-4 minutes until just cooked.

After a further minute, fluff up the rice mix with a fork and add the broccoli florets, cream, smoked goose, coriander and hard-boiled eggs. Heap the "kedgerie" into bowls and serve garnished with a little extra coriander.

