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Salad of Smoked Duck, Walnut, Rocket and Parmesan.

Ingredients

(Serves 4)

100g smoked Barbary duck, thinly sliced.

150g walnut halves.

Good handful mixed leaves.

Good handful rocket.

150g parmesan, shaved.

For the Dressing

50ml olive oil.

25ml white wine vinegar.

25ml lemon juice.

Salt and cracked black pepper.

2 teaspoons wholegrain mustard.

Method

Toss the mixed leaves together with the rocket and the walnuts. Whisk the dressing ingredients together and add to taste. Split into four bowls and top with the duck and the parmesan.

Serve with plenty of warmed crusty bread.