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Smoked Goose And Papaya Salad

Ingredients

(Serves 4)

1 tsp soy sauce

2 tsps grated ginger

1 tbsp brown sugar

1/2 tsp roasted cumin seeds

1 tsp chopped red chill

half Rannoch Smokery Smoked Goose, cut into chunks

100g roasted peanuts

1 papaya, peeled and chopped

1/2 cucumber, chopped

handful of mint leaves, roughly torn

Method

Mix soy sauce, grated ginger, sugar, roasted cumin and chilli in a large bowl and stir until sugar dissolved.

Toss segments of Rannoch Smokery Smoked Goose in dressing.

Add peanuts, peeled papaya, cucumber diced and handful of mint leaves and serve.