



Warm Smoked Duck Salad with Balsamic Onion Confit and Roasted Shallots.

Ingredients

(Serves 4 as a starter)

100g sliced smoked Barbary duck, sliced.

4 shallots

Mixed salad leaves

Extra virgin olive oil and balsamic vinegar to dress.

8 Cherry Tomatoes

Rannoch Balsamic Onion Confit

Method

Cut the shallots into quarters place on a baking tray. Drizzle with a little oil and place in the centre of the oven for 15-20 minutes or until they start to brown. Heat a little oil in a wok over a high heat. Cook the duck for 30 seconds then toss in the leaves and the tomatoes. Remove from the heat immediately and toss through with a dash of balsamic vinegar.

Arrange the salads equally in neat piles in the centre of four plates. Divide the roasted shallots between the plates and top the salad with Rannoch Balsamic Onion Confit.