



## *Salad of Smoked Duck, Walnut, Rocket and Parmesan*

### **INGREDIENTS** *(Serves 4)*

Good handful mixed leaves  
Good handful rocket  
150g walnut halves  
100g smoked duck, thinly sliced  
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 drizzle over the mixed leaves.
- Split into four bowls and top with the smoked duck and the parmesan.
- Serve with plenty of warmed crusty bread.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

**To find out more about our range of products and source some fantastic recipes log on to [www.rannochsmokery.co.uk](http://www.rannochsmokery.co.uk).**