



## *Warm Smoked Duck Salad with Balsamic Onion Confit and Roasted Shallots*

### **INGREDIENTS** (*Serves 4 as starter*)

4 shallots

Extra virgin olive oil and balsamic vinegar to dress

100g sliced smoked duck

Mixed salad leaves

8 cherry tomatoes

Rannoch Balsamic Onion Confit

### **METHOD**

- Cut the shallots into quarters and place on a baking tray. Drizzle with a little oil and place in the centre of a preheated oven (180C/Gas mark 5) for 15-20 minutes or until they start to brown.

- Heat a little oil in a wok over a high heat.
- Cook the smoked duck for 30 seconds then toss in the leaves and the tomatoes. Remove from the heat immediately and mix 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.



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.

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