



Smoked Duck with Black Pudding and Goats Cheese

INGREDIENTS (Serves 4 as starter)

Mixed salad leaves
Extra virgin olive oil and balsamic vinegar to dress
Salt and pepper to season
4 slices black pudding (Stornoway is best but if not, from local butcher)
4 slices mild goats cheese
100g sliced smoked duck

METHOD

- Toss enough salad leaves for four starters in a bowl with a generous splash of olive oil and balsamic vinegar. Season well.
- Place black pudding under a hot grill for approximately 4 minutes, turning once. Remove and then top each piece with a slice of goats cheese and return to the grill until the cheese begins to turn golden and bubble.
- Arrange the leaves equally in neat piles in the centre of four plates. Divide the smoked duck between the four and place on top of the salad leaves before finishing with the black pudding and cheese.



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.