



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.