



SMOKED DUCK WITH PICKLED GRAPES

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

Difficulty: Easy

Serves: 4

Prep: 20 minutes

Cooking: 5 minutes



INGREDIENTS

2 Luv-A-Duck Smoked Duck Breast, thinly sliced
100ml sherry vinegar
100g caster sugar
2 bay leaves
2 shallots, finely sliced
400g red seedless grapes, picked
1 handful of walnuts, toasted
1 red oak lettuce, small inner leaves only
1 orange, segmented
1 tsp mustard
4 tbs olive oil

METHOD

1. In a small pot combine the vinegar, sugar and bay leaves and bring to the boil. Place the grapes and shallots into a sterilised glass jar and pour over the liquid, seal with a lid and cool before chilling in the fridge. This can be done up to a week before eating.
2. In a bowl whisk mustard, a tablespoon of the pickling liquid from the grapes and oil. Season the dressing with salt and pepper. In a large bowl, toss the salad leaves with the walnuts, orange segments, grapes, duck and dressing.

CHEF'S TIPS

Make the dressing in the same bowl you are going to serve the salad in.