



# 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.