



ROAST DUCK AND FIG SALAD

Difficulty: Easy

Serves: 2

Cooking: 15 mins



INGREDIENTS

1 x Luv-a-Duck Roast Duck Breast
2 figs, quartered
4 baby beetroot, quartered
½ small radicchio, leaves separated and quartered
40g toasted hazelnuts, chopped
1 tbsp balsamic glaze
1 tsp balsamic vinegar
3 tbsp extra virgin olive oil
Salt & pepper

METHOD

1. Preheat the oven to 190°C.
2. Place the roast duck on a tray and heat in the oven for 10 minutes until warm.
3. In a large bowl, add the balsamic glaze, balsamic vinegar, olive oil, salt and pepper.
4. Remove the duck from the oven and allow to rest for a few minutes and then slice.
5. Add the rest of the salad ingredients and sliced duck to the bowl and toss together.

Recipe by Justine Schofield and courtesy of Everyday Gourmet