



# SMOKED DUCK, FRISEE AND RUBY GRAPEFRUIT

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

**Difficulty:** Easy

**Serves:** 4

**Cooking:** 15 minutes



## INGREDIENTS

2 x Luv-A-Duck Smoked Duck  
Breasts, thinly sliced  
1 ruby grapefruit, segmented and  
juice reserved  
1 head of frisee salad, outer  
leaves discarded  
1 handful of walnuts  
1 clove of garlic, crushed  
1 tsp dijon mustard  
1 tbs reserved grapefruit juice  
3 tbs extra virgin olive oil

## METHOD

1. Assemble the salad by scattering the frisee leaves on a plate followed by the grapefruit walnuts and thinly sliced duck.
2. Add the dressing.

**To make dressing:** Gently whisk the mustard, juice and extra virgin olive oil. Season with salt and pepper.