



SMOKED DUCK CAESAR SALAD

Difficulty: Easy
Serves: 2
Prep: 5 minutes
Cooking: 10 minutes



INGREDIENTS

2 Luv-a-Duck Smoked Duck Breasts
2 small cos lettuce hearts, washed and trimmed
4 slices prosciutto
1 small bread stick, sliced
1 tsp olive oil
1 clove garlic, crushed
2 eggs
30g parmesan cheese, shaved
120ml caesar salad dressing

METHOD

1. Pre-heat oven to 170°C
2. Cook Luv-a-Duck smoked duck breasts as per pack instructions.
3. Lay the sliced bread stick on one half of a baking tray, brush with the combined oil and garlic on both sides. Lay the sliced prosciutto on the other half of the baking tray. Place the baking tray in the pre-heated oven until bread is crisp and golden and prosciutto is crisp about 7-10 minutes. Watch it, as it can burn easily.
4. Poach the egg in the frying pan with a small amount of almost boiling water until white is firm but yolk is soft.
5. Arrange lettuce leaves onto a large flat serving platter with the crisp bread, prosciutto and parmesan cheese.
6. Top the salad with the thinly sliced smoked Luv-a-Duck breast and poached eggs.
7. Drizzle with salad dressing and garnish with a little cracked black pepper.

CHEF'S TIPS

Salad may be served with or without poached egg. Alternatively, you can use soft boiled eggs.

This salad can be made with Roast Duck Breasts, Roast Duck Legs, shredded or Legs or Confit Duck Legs, shredded.