

# Roast Duck Leg, Cherry, Lettuce & Feta Salad



**Serves 2    Prep 10 mins**

**Cooking 35 mins**

**Easy**

## Ingredients

2 duck legs  
250 g cherries  
100 g lettuce or watercress  
150 g feta cheese

## Vinaigrette

1 tablespoon extra virgin olive oil  
1 teaspoon extra virgin plum seed oil , (see note)  
1 tablespoon balsamic vinegar

1. Preheat the oven to full whack.
2. Put the duck legs on a baking tray, sprinkle with sea salt and black pepper, then put in the oven.
3. Immediately turn the heat down to 180°C/160C Fan/gas 4 and cook for about 35 minutes, or until the skin is crispy and the meat is moist and tender.
4. Leave to rest for 5 minutes. De-stone and place the cherries in a salad bowl with the lettuce or watercress.
5. Crumble in the feta. Make the vinaigrette by mixing together the ingredients in a jar or glass.
6. Shred the duck meat, add it to the bowl, pour over the vinaigrette, toss and serve.

**Note:** If you don't have plum seed oil, use an extra teaspoon of extra virgin olive oil, plus a few drops of almond essence.