

Smoked Duck Salad with Radishes & Plum Relish



Serves 4-6

Prep 25 mins

Cooking 15 mins

Easy

Ingredients

12 small semi-ripe round plums (or 8 Victoria plums)
4 tsp olive oil
1/2 tsp sea salt flakes
some radishes
100g salad leaves or baby spinach
200g smoked duck

For the dressing

1tsp caster sugar
1 tbsp white balsamic vinegar
1/2 tsp honey
4 tbsp olive oil
salt & pepper

1. Heat the oven to 200C/Fan 180C/ Gas 6. Stone and quarter the plums, then put them in an oven dish and toss with the oil, sugar and salt. Roast for 15 mins, until completely soft - the plums should taste quite sharp (there is sweetness in the dressing to compensate); if you prefer them a little less tart, add a touch of honey.
2. For the dressing, whisk the sugar and vinegar until the sugar has dissolved, then whisk in the honey and olive oil and season.
3. Cut half of the radishes in wafer thin slices (use a mandolin); chop the other ones into fine matchsticks. In a bowl, toss the radishes with the salad leaves and dressing, then tear the smoked duck into the salad. Serve with the plum relish on the side or tossed through the salad.