

# Wild Duck, Black Pudding and Scallop Salad with Fresh Orange Dressing

## Ingredients

4 mallard duck breasts  
12 large scallops  
1 small black pudding  
2 fresh oranges  
Mixed salad leaves  
3fl oz orange juice  
2tsp honey  
2tsp mustard  
4fl oz olive oil



## Preparation

Seal duck then cook until pink. Sauté scallops and black pudding. Segment oranges. Whisk together honey, mustard and orange juice. Arrange salad.



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