

DUCK JAM SALAD WITH NUTS VINAIGRETTE AND RED WINE SEA SALT FLAKES

BRAS
DEL
PORT
DESDE 1900

Recipes



 Starter

 2 servings

 10 minutes

 Low difficulty

PREPARATION

1. Clean all the ingredients and cut the cherry tomatoes in halves.
2. Crush the pistachios and hazelnuts in a mortar.
3. Prepare the vinaigrette with the [Bras del Port Eco sea salt](#), the pepper, the olive oil, the sherry vinegar, the hazelnuts and the pistachios.
4. Arrange the lettuces harmoniously, on top put the tomato and the duck ham slices. Finally, dress with the vinaigrette, place the pomegranates and sprouts and sprinkle with [Bras del Port Red Wine Sea Salt Flakes](#).

Ingredients (2 servings):

- 125 g duck jam
- 1 mezclum salad bag
- 4 cherry tomatoes
- 20 g roasted hazelnuts
- 20 g roasted pistachios
- 50 g pomegranate
- Spring onion sprouts
- 80 ml extra virgin olive oil
- 1 tablespoon of sherry vinegar
- Pepper
- [Bras del Port Eco fine sea salt](#)
- [Bras del Port Red Wine Sea Salt Flakes](#)