

Fresh green salad



Preparation

1. Preheat oven to 180°C, and put an aluminium container with duck fillet in the oven for an hour.
2. Peel an apple and cut it into straws. You can cut gherkins into straws or thin slices.
3. Cut a fennel into thin straws. Cut out segments of orange.
4. Mix all liquid ingredients for the dressing, finely chop the fennel twigs and add to the dressing, add salt.
5. Place salad leaves, dill on a plate, place oranges, apples, gherkins and fennel on them. Drizzle everything with the dressing.
6. Put the duck and potatoes in a prepared plate.

The recipe was created in cooperation with the VMG team.
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INGREDIENTS

