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Smoked Barbary Duck Wrap With Apricot and Ginger Chutney

Ingredients

(Serves 4)

4 - 5 slices smoked duck per person, sliced.

1 bunch spring onions, thinly sliced.

2 Large tomatoes. Sliced

Handful of mixed leaves.

Balsamic vinegar and olive oil to dress.

4 large flour tortillas.

Rannoch Apricot & Ginger Chutney

1 tablespoon oil

Method

Spread the flour tortillas with the chutney. Toss the tomatoes, salad leaves and spring onions in a bowl with the oil and vinegar, or a salad dressing, and spread over the tortillas also.

Lay the duck over the top and roll up the tortillas carefully, folding in the ends as you go.

Cut into three sections and serve with a mixed salad.