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HACO Culinary Ambassadors

Salad Dressings

With the right dressing, a simple salad magically transforms into an enticing creation.

Seared Duck Breast In Orange & Grapefruit Herb Dressing

Serves 4

10g	Haco Herb Dressing
60ml	water
30ml	vegetable oil
10ml	vinegar
500g	duck breasts meat
	Cooking oil, for searing

Salad Greens

10g	Haco Herb Dressing
60ml	warm water
30ml	vegetable oil
10ml	vinegar
100g	salad greens
60ml	lime juice
5g	salt
4	oranges, peeled and cut into segments
4	grapefruits, peeled and cut into segments
1	bird's eye chilli, sliced

- Whisk the **Haco Herb Dressing**, water and vinegar in a mixing bowl. Transfer the liquid to a food processor, add the vegetable oil and pulse for about 3 minutes. Return the **Haco Herb Dressing** to the mixing bowl, add in the duck breasts meat and set aside to marinate for about an hour. Heat the cooking oil in a sauté pan and sear the marinated duck breasts meat until cooked, for about 5 minutes on each side. Cut the seared duck breasts meat into thick slices and keep warm.
- For the salad greens: Whisk the **Haco Herb Dressing**, water and vinegar in a mixing bowl. Transfer the liquid to a food processor, add the vegetable oil and pulse for about 3 minutes. Return the **Haco Herb Dressing** to the mixing bowl, add in the salad greens, lime juice, salt, orange and grapefruit segments, sliced bird's eye chilli and toss well.
- To serve: Place the seared duck breast slices onto each serving plate, drizzle some orange and grapefruit herb dressing over the duck breast slices, and serve with the salad greens.