

Inniskillin

SIGNATURE RECIPES FEATURING  
**Riesling Icewine**



## Shredded Duck Breast Prosciutto and Mango Salad

- 1 Large, Firm Mango, Peeled and Julienned
- 1 Cucumber, Peeled, Seeded, and Julienned
- 2 Thick Carrots, Peeled and Julienned
- 4 Spring Onions, Cut in 4-inch Lengths and Very Thinly Sliced Lengthways
- 2-inch pc French Ginger, Peeled and Julienned
- ½ Long Red Chile, Seeded and Shredded
- small bunch Fresh Cilantro, Cleaned and Roughly Chopped
- ½ Small Duck Breast Prosciutto, Julienned

### Dressing

- 2 tbsp Vidal Icewine
- 2 tbsp Thai Fish Sauce
- 1 tbsp Lime Juice
- 4 tsp Tamarind Past

In a large bowl combine mango, cucumber, carrots, spring onions, fresh ginger, chili and cilantro. Toss well.

In a small bowl, whisk the Icewine, fish sauce, lime juice, and tamarind paste until well combined. Pour the dressing over the salad and toss well.

Arrange salad on each of 6 individual salad plates and top with prosciutto.

Serve with chilled Vidal or Riesling Icewine.