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Ciabatta picnic Loaf with roasted peppers and cold-smoked venison

Ingredients

(Serves 4)

Smoked prosciutto is also good in this, instead of the smoked carpaccio.

You can add thinly sliced tomatoes or use other roasted vegetables such as courgettes or aubergines instead of the peppers.

1 ciabatta

2 tbsp extra-virgin olive oil

3 tbsp pesto (preferably rocket pesto; otherwise, basil pesto is fine)

280g jar of roasted peppers in olive oil, drained

25g rocket

150g mozzarella, thinly sliced

100g cold-smoked venison

Method

Cut the loaf in half lengthways and remove a tbsp or so of the soft bread inside, to leave more room for filling. Place both halves side by side on a board.

Drizzle the oil over one half and spread the pesto over the other half. Place about two-thirds of the jar of peppers all along one half. Pile the rocket on top and squish down. Top with the cheese and season with salt and pepper.

Place the venison on top.

Top with these then clamp the two halves together. Tuck in any bits of filling that are trying to escape. Tightly wrap in double foil then in clingfilm. Place in the salad drawer of your fridge with a heavy weight such as cartons of orange juice on top.

Next day, take to your picnic and cut with a very sharp knife.