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Smoked Antipasto Picnic Bread

Ingredients

(Serves 8)

1 large round crusty loaf

Filling

2 large red onions, peeled and cut into 10 wedges each

1 red and 1 yellow pepper, cored and cut into 1cm strips

1tblsp olive oil

240gm tub sunblush tomatoes

1 pack sliced smoked chicken

1 pack sliced smoked carpaccio

1 smoked brie

Small bunch basil leaves

1 handful baby spinach leaves

150gms char grilled aubergines

Method

Mix the peppers and onion wedges with the olive oil and some seasoning then place on a baking tray and into a 180C oven for 30-40mins (to save time you could equally use ready prepared roast peppers and onions from the deli counter)

To Assemble

Cut the top from the loaf and scoop out all the insides to leave a 1 1/2 - 2cm crust all round the inside of the loaf. Layer up all the ingredients inside the crust packing them down as you go until the loaf is filled. Replace the lid and wrap the whole loaf tightly in cling film. Leave for 30mins. Serve cut into wedges or place in the fridge until ready to serve.