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Smoked Venison and Peppered Pear Salad

Ingredients

(Serves 2)

1 large firm pear, peeled, cored and cut into eight wedges

4tblsp cider vinegar

2tblsp castor sugar

1tsp coarsley ground black pepper

1pack sliced smoked venison

Small bag salad leaves

1 tblsp hazelnuts

Hazelnut oil to drizzle

Method

Place the vinegar, sugar and pepper in a small frying pan and heat gently to dissolve the sugar then turn the heat up and place the pears in the liquid. Boil furiously for a minute turning the pears to coat with the pepper then remove the pan from the heat.

Arrange the leaves, venison and hazelnuts in 2 shallow bowls. Spoon the pears and their liquid round the plates, then drizzle a little hazelnut oil over the top.