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## **Spaghetti with Smoked Carpaccio, Cherry Tomatoes and Chilli.**

### **Ingredients**

(Serves 4)

500g fresh Spaghetti.

24 cherry tomatoes.

3 red chilli peppers, deseeded and thinly sliced.

100g smoked carpaccio, sliced.

50ml olive oil.

Small bunch basil leaves, torn

### **Method**

Place tomatoes, chilli peppers, half the basil and half the olive oil in a roasting dish and toss to combine.  
Bake at 180C / Gas Mark 5 for 25 minutes.

Cook pasta as instructions until al dente, strain and return to the pan. Pour the tomatoes into the pasta, ensuring all the oil, chilli and herbs are used, and mix to combine. Add the carpaccio and stir again, breaking up some of the tomatoes and leaving some whole. Divide into four bowls and garnish with the rest of the basil and plenty of cracked black pepper.