



Smoked Duck Wrap with Apricot and Ginger Chutney

INGREDIENTS *(Serves 4)*

4 large flour tortillas
Rannoch Apricot & Ginger Chutney
2 large tomatoes, sliced
Handful of mixed leaves
1 bunch spring onions, thinly sliced
Balsamic vinegar and olive oil to dress
4 -5 slices smoked duck per person

METHOD

- Spread the flour tortillas with the chutney.
- Toss the tomatoes, salad leaves and spring onions in a bowl with the oil and vinegar, or a salad dressing, and spread over the tortillas.
- Lay the smoked duck over the top and roll up the tortillas carefully, folding in the ends as you go.
- Cut into three sections and serve with a mixed salad.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

To find out more about our range of products and source some fantastic recipes log on to www.rannochsmokery.co.uk.