



Smoked Carpaccio and Beef Club Bloomer

INGREDIENTS *(gives 6-8 good portions depending on size of loaf)*

1 large bloomer or similar shaped loaf
Butter
30ml creamed horseradish
30ml soured cream
Handful mixed leaves
Several slices cold roast beef
6 plum tomatoes
¼ red onion, sliced
200g smoked carpaccio

METHOD

- Being very careful, cut the bloomer into three large slices from end to end. Spread the bottom two slices with butter and the underside of the top slice with a mixture of the horseradish and the soured cream.

- (This is designed to be mild to appeal to everyone but can be made stronger by replacing soured cream with more horseradish.)
- Arrange the mixed leaves on the bottom slice of bread and cover with the roast beef. Then top with the middle slice of bread.
- Layer the tomatoes and onions on the middle slice of bread and cover with the smoked carpaccio. Top with the last piece of bread, then slice to serve. Alternatively, for a picnic, wrap the whole loaf in cling film to pack away.



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.

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