



Smoked Carpaccio and Buffalo Mozzarella Sandwich with Beetroot & Orange Chutney

INGREDIENTS (Serves 4)

8 thick slices fresh bread
Butter or olive based spread
4 plum tomatoes
Handful of mixed leaves
Balsamic vinegar to dress
3 - 4 slices of smoked carpaccio per person
Rannoch Beetroot & Orange Chutney

METHOD

- Spread the bread thinly with butter or olive based spread.
- Slice the tomatoes and toss in a bowl with the salad leaves and a dash of balsamic vinegar.
- Arrange salad mixture on 4 slices of bread and top with the smoked carpaccio.
- Smother with Rannoch Beetroot and Orange Chutney and top with the other slices of bread.



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.