



Smoked Carpaccio and Cheese Puff

INGREDIENTS (Serves 4)

1 packet ready-rolled puff pastry
Flour for dusting
Beaten egg to glaze
100g smoked carpaccio, sliced
100g mature cheddar cheese, sliced
Mixed salad to serve

METHOD

- Preheat oven to 220C/Gas mark 7. Dust a worktop with flour and roll the pastry out to a depth of approximately 5mm. Cut into four 16 cm squares.
- Score all around each of the squares 1cm inside the edge.
- Brush all over with beaten egg and place on a greased baking sheet in the centre of the oven for 15 minutes or until golden brown. When slightly cooled, remove the top of the centre part of each to create a small basket.
- Layer the carpaccio in the baskets and top with slices of cheese.
- Return to the oven for 4-5 minutes and serve immediately with a fresh 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.