



## *Smoked Carpaccio with Chillies, Watercress and Horseradish Cream*

### **INGREDIENTS** *(Per person)*

30 - 50g smoked carpaccio  
Squeeze of lime juice  
½ red chilli, sliced and deseeded  
Few sprigs of watercress  
Cracked black pepper

### **FOR THE DRESSING**

20ml horseradish cream  
20ml soured cream  
Dash of balsamic vinegar

### **METHOD**

- This is best done on one large plate in the middle of the table and served with lots of bread and olives.
- Arrange the carpaccio on a large plate and squeeze over the lime juice.
- Scatter over the chilli slices and the watercress and dress with plenty of black pepper.
- Mix together the horseradish, vinegar and soured cream in a bowl to the consistency of single cream. You may need to add a teaspoon of water to get the right result.
- Drizzle this over the plate and serve immediately.



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](http://www.rannochsmokery.co.uk).