



Smoked Carpaccio and Horseradish Crostini

INGREDIENTS *(makes roughly 30)*

3 small ciabatta rolls, cut into 10 thin slices each
200g smoked carpaccio
Small handful rocket
Horseradish cream sauce or hot horseradish mixed with equal amount of sour cream
1 red onion, sliced

METHOD

- Arrange slices of ciabatta on a baking tray and place in a medium oven for 10 minutes until dried out and crisp.
- Leave to cool.
- Place a slice of carpaccio on each crostini.
- Add a rocket leaf, topped with a small spoonful of creamed horseradish and garnish with a slice of onion.



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.