



Smoked Carpaccio Pizza with Basil and Mozzarella

INGREDIENTS (Per pizza)

Purchase pizza base from supermarket.

2 large plum tomatoes, deseeded & diced
Dash balsamic vinegar
Small handful fresh basil leaves, torn
6 slices buffalo mozzarella
50g smoked carpaccio

METHOD

- Pre-heat the oven to 250C / Gas mark 9. Place chopped tomatoes, vinegar and four or five of the torn basil leaves into a bowl. Season well and roughly mash with a fork.

- Spread this onto the pizza base and top with the slices of mozzarella. Place directly onto the oven shelf and bake for 4 minutes.
- Carefully remove from the oven and place the smoked carpaccio on top before returning to the oven for a further 2 minutes until the base is golden brown.
- Remove and sprinkle over the rest of the basil before serving.



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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