



Spaghetti with Smoked Carpaccio, Cherry Tomatoes and Chilli

INGREDIENTS (Serves 4)

24 cherry tomatoes
3 red chilli peppers, deseeded and thinly sliced
Small bunch of basil leaves, torn
50ml olive oil
500g spaghetti
100g smoked carpaccio, sliced

METHOD

- Place tomatoes, chilli peppers, half the basil and half the olive oil in a roasting dish and toss to combine. Bake at 180C / Gas Mark 5 for 25 minutes.
- Cook pasta as instructed until al dente, strain and return to the pan. Pour the tomato mixture into the pasta and mix to combine.
- Add the carpaccio and stir again, breaking up some of the tomatoes and leaving some whole. Divide into four bowls and garnish with the rest of the basil and plenty of cracked black pepper.



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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