



Smoked Chicken and Oyster Mushroom Pizza with Rocket and Parmesan

INGREDIENTS *(Per pizza)*

Purchase pizza base from supermarket.

Small handful of oyster mushrooms
Dash of olive oil for frying
2 cloves garlic
Fresh thyme leaves
50g smoked chicken, torn into strips
Small handful of fresh rocket
Parmesan shavings

METHOD

- Pre-heat the oven to 250C / Gas mark 9.
- Slice the oyster mushrooms and fry over a high heat for 2 minutes in a dash of olive oil, turning frequently.
- Crush two garlic cloves and add this and the thyme leaves to the mushrooms, season well and fry for a further minute. Set aside.
- When cooled slightly, spread the mushrooms evenly over the pizza base, add the smoked chicken strips and drizzle with the thyme and garlic infused oil. Place directly onto the oven shelf and bake for 6-8 minutes until the base is golden brown.
- Remove from oven and top with lightly dressed rocket and plenty of parmesan shavings.



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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