



## *Salad of Smoked Chicken with Watercress, Ricotta and Fresh Figs*

### **INGREDIENTS** *(Serves 4)*

2 good handfuls of watercress  
6 plum tomatoes, quartered  
6 fresh figs, quartered  
100g smoked chicken  
150g ricotta cheese

### **FOR THE DRESSING**

50ml olive oil  
25ml white wine vinegar  
25ml balsamic vinegar  
Salt and cracked black pepper  
2 teaspoons wholegrain mustard

### **METHOD**

- Toss the watercress together with the tomatoes and the figs.
- Whisk the dressing ingredients together and drizzle over the watercress.
- Split into four bowls and top with the smoked chicken and crumble ricotta cheese over the top.
- Serve with plenty of warmed crusty bread.



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).**