



Smoked Duck and Orange Crostini

INGREDIENTS *(makes roughly 30)*

3 small ciabatta rolls, cut into 10 thin slices each
Rannoch Apricot and Ginger Chutney
200g smoked duck
3 large oranges, peeled and pith removed, cut into slices
Small handful rocket

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 small amount of chutney on each slice. Arrange a slice of smoked duck, a slice of orange and a rocket leaf on top of each.
- Can be served with a bowl of extra chutney on the side.



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.