



## *Smoked Venison Wrap with Beetroot and Orange Chutney*

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

4 large flour tortillas  
Rannoch Beetroot and Orange Chutney  
4 tomatoes, sliced  
2 - 3 slices smoked venison per person  
Handful mixed salad leaves

### **METHOD**

- Spread the flour tortillas generously with the Rannoch chutney.
- Add the tomatoes, smoked venison and salad leaves.
- Roll up carefully, tucking the ends in.
- Cut in two and serve with a mixed salad.



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).