



## *Smoked Venison Frittata with Caramelised Onions and Sweet Peppers*

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

8 eggs  
185ml single cream  
Plenty of pepper  
15ml oil  
20g butter  
3 large red onions, sliced  
1 red pepper, sliced  
2 - 3 slices smoked venison per person  
75g grated mature cheddar cheese

### **METHOD**

- Whisk eggs, cream and black pepper together in a bowl and set aside.
- Place oil and butter in a non-stick frying pan and heat until the butter has melted. Add the onions and cook for 10 minutes, stirring regularly and then add the sliced pepper. Cook for a further three minutes.
- Stir the smoked venison into the onions then pour the egg mixture over the top and sprinkle with the cheese. Cook for 5 minutes or until it is almost set then finish under a hot grill. Serve cut into wedges with a fresh 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.

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