



Smoked Venison Sandwich with Brie and Rannoch Apricot and Ginger Chutney

INGREDIENTS (Serves 4)

Butter or olive based spread
8 thick slices fresh bread
4 plum tomatoes
Handful of mixed leaves
Balsamic vinegar to dress
1 - 2 slices of smoked venison per person
2 - 3 slices of brie per person
Rannoch Apricot and Ginger Chutney

METHOD

- Spread the bread thinly with butter or olive based spread.
- Slice the tomatoes and toss in a bowl with the salad leaves and a dash of balsamic vinegar.
- Arrange on 4 slices of bread and top with the smoked venison and 2 or 3 generous slices of brie.
- Smother the sandwiches with Rannoch Apricot and Ginger Chutney before finishing with the other slices of 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.