



Quick Winter Soup with Smoked Lamb

INGREDIENTS (Serves 4)

20g butter
½ small onion, diced
1 clove garlic, finely chopped
500g potatoes, peeled and chopped
100g carrots, peeled and chopped
1 small turnip, peeled and chopped
Small bunch parsley, finely chopped
Small bunch thyme, finely chopped
100g smoked lamb, chopped
1 litre lamb or chicken stock
150g mascarpone cheese
Salt and pepper to season
2 slices French bread per person,
brushed with garlic and grilled until crisp

METHOD

- Melt the butter in a large pot and slowly fry the onion, garlic, potatoes, carrots, turnip and herbs for 4-5 minutes.
- Add the lamb and fry for a further minute before adding the stock and simmering for 30-40 minutes until vegetables are soft.
- Liquidize briefly to leave some chunks and reheat, adding the mascarpone cheese and season to taste.
- Serve topped with toasted garlic croutons.



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.