



## *Cold Smoked Venison with Roasted Peppers Ciabatta Picnic Loaf by Sue Lawrence*

### INGREDIENTS (Serves 4)

*You can add thinly sliced tomatoes or use other roasted vegetables such as courgettes or aubergines instead of the peppers.*

1 ciabatta  
2 tbsp extra-virgin olive oil  
3 tbsp pesto (preferably rocket pesto; otherwise basil pesto is fine)  
280g jar of roasted peppers in olive oil, drained  
25g rocket  
150g mozzarella, thinly sliced  
100g cold smoked venison

### METHOD

- Cut the loaf in half lengthways and remove a tbsp or so of the soft bread inside, to leave more room for filling. Place both halves side by side on a board.
- Drizzle the oil over one half and spread the pesto over the other half. Place about two-thirds of the jar of peppers all along one half. Pile the rocket on top and press down.
- Top with the cheese and season with salt and pepper. Place the venison on top then finish with the other half of the loaf.
- Sandwich the two halves together and tuck in any bits of filling that are trying to escape. Tightly wrap in double foil then in clingfilm. Place in the salad drawer of your fridge with a heavy weight such as cartons of orange juice on top.
- Next day, take to your picnic and slice before serving.



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).