



Love  
Spring

# Picnic Loaf

Turn over for  
HAND HELD LAMB  
& CHORIZO PIES



SERVES: 6



PREP: 5 MINS



COOKING TIME: 0 MINS

## INGREDIENTS

- 225g Cranstons Cooked Roast Beef or Rare Roast Beef
- 1 small Bloomer Loaf (cut in half lengthways)
- 6tbsp prepared Onion Relish\*
- Large handful of Rocket Leaves
- 150g prepared Roasted Peppers (chopped)
- 75g prepared Roasted Aubergines (chopped)
- 25g Sun-dried Tomatoes (chopped)
- 1 small Red Onion (peeled and sliced into rings)

## METHOD

- Scoop out the bread in the middle of the loaf (you can use these as breadcrumbs in other recipes or freeze).
- Spread the inside of the bottom half with the onion relish, then layer the rocket, roasted peppers, roasted aubergines, sun-dried tomatoes and red onion rings. Top with the beef slices, replace the lid of the loaf, wrap in foil or clingfilm and leave in the fridge for a few hours.
- When ready to eat, unwrap and slice into chunks.
- Serve with extra salad.

\*We have a wide variety of relishes and chutneys in our Cumbrian Food Hall, Orton Grange Food Hall & Brampton Food Hall

Perfect for sharing!

[www.cranstons.net](http://www.cranstons.net)

Recipe & image courtesy of [www.simplybeefandlamb.co.uk](http://www.simplybeefandlamb.co.uk)

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