



To celebrate the Saltire Festival, here are some great recipes by some of Scotland's top chefs that will provide some inspiration to help you celebrate St. Andrew's Day.

## SCOTTISH RECIPES



## Cock-a-Leekie Soup with Chicken and Puff Pastry (AUTHOR – Alastair Nisbet)

### INGREDIENTS

- 1 lb of diced chicken breast
- 2 quarts of chicken stock
- ¼ cup of white wine
- 1 cup of butter
- 1 cup of flour
- 2 leeks
- 2 carrots
- 1 cup of heavy cream
- ½ cup of barley
- salt and pepper
- 1 sprig of Italian parsley
- Puff pastry

### METHOD

Often referred to as 'Scotland's national soup', cock-a-leekie blends leeks, chicken and sometimes prunes. This dish is the perfect pick me up in the winter months.

Prepare the vegetables:

- Peel and chop the carrots
- Chop and then finely dice the leeks

Make the soup:

- Melt ¼ cup of butter in a pan over a medium heat
- Add the vegetables
- Cook over a medium heat for 5-10 minutes
- Add the chicken to the pan
- Cook for 5 minutes
- Add ½ cup of barley and stir
- Add 2 quarts of chicken stock
- Add 1 cup of heavy cream
- Add ¼ cup of white wine
- Bring soup to a boil, then reduce heat to simmer
- Simmer for 1½-2 hours

Make the blonde roux:

- Melt ¾ cup of butter in a pan
- Add ½ cup of flour
- Stir constantly over a medium heat
- Add roux to the soup and stir

Bake the soup:

- Add the soup to oven safe bowls
- Add salt and pepper for taste

- Cover each bowl with puff pastry
- Baste the puff pastry with melted butter
- Place in oven and bake at 425 degrees for 30 minutes

Final presentation:

- Remove from the oven
- Garnish with Italian parsley
- Serve and Enjoy!

\*All measurements are U.S. measurements.

## **Gratin of smoked haddock and crab with chilli and cheese (AUTHOR - Seamus McInnes)**

### **INGREDIENTS**

- 200g smoked haddock
- 100g white Scottish crab meat
- 2-3 spring onions
- 2 cloves of garlic, crushed
- 1 fresh red chilli
- 150ml double cream
- 75g gruyere cheese, grated
- Salt and pepper

### **METHOD**

Heat the oven to 200°C/400°F/Gas mark 6. Divide the garlic, spring onions and chilli, which should be deseeded and finely chopped, into four ramekins. Place the chopped smoked haddock and crab on top and pour over the cream. Top with the gruyere cheese. Place in the oven for 15 minutes and serve.

## **Dingwall Haggis Bon Bons with Crisp Potato Fritter (AUTHOR – Jacqueline O'Donnell)**

### **INGREDIENTS**

- 1 kg quality haggis (remove from fridge)
- 2 large potatoes
- 1 swede
- 50 ml double cream
- 1 tbsp Arran wholegrain mustard
- 500 ml chicken stock
- 25ml malt whisky
- 1 egg beaten
- 100g fresh breadcrumbs
- 100g plain flour

### **METHOD**

Dingwall Haggis Bon Bons with Crisp Potato Fritter, Creamed Turnip and Malt Whisky Grain Mustard Sauce. Recommend using an electric fryer for potatoes and haggis.

Cut the haggis into small pieces and roll into balls. Once this has been done roll them in a little flour, followed by the beaten egg and then the breadcrumbs (this is best all done in advance).

Bake the potatoes until just about cooked through, allow to cool then peel and cut into chunky rectangles. Cook the swede in cold water, then bring to the boil until soft. Place cooked swede in a food processor or blender with a splash of double cream, and then season to taste.

To cook the potatoes, make the batter by whisking the flour and water together until smooth. Dip the potatoes in to coat them in the batter and then put them straight into an electric fryer (Temp 170c). Cook until golden brown and crisp. Bring chicken stock to the boil and reduce down by  $\frac{2}{3}$  then add the mustard followed by the whisky. Allow to cool slightly.

Adjust electric fryer to 160C, gently lower the Bon mix in to the fryer and cook for 3-4 minutes until a light golden brown. To serve, spoon turnip purée onto plate, place potato fritter on top and arrange three Haggis Bon Bons on fritter.

Drizzle some Whisky Grain Mustard Sauce over the top, and add a little extra on the side

## **Cullen Skink Risotto (AUTHOR – Craig Wilson)**

### **INGREDIENTS**

- 1 large natural smoked haddock
- 2 large rooster potatoes, peeled
- 1 shallot
- 1 small leek
- 1 clove of garlic
- 500ml milk
- Sprig thyme
- 50g butter
- 25g crème fraîche
- Chervil, to garnish

### **METHOD**

Start by finely dicing the shallot and leek. Place them into a pan and gently sweat in the butter without colouring. This should take about 15 minutes.

While waiting, cook the fish in simmering milk for 10 minutes and allow to cool slightly. Dice the potato as small and as finely as possible (as this will replace the rice in the dish). Add the crushed garlic and thyme to the onion mix. Then add the potato and stir thoroughly to ensure all is covered in the butter mix.

Start adding the milk one ladle at a time, stirring continuously to allow the potato to absorb the milk. The milk should get quite thick just before the potato is fully cooked. At this point, flake the cooked fish into the potato; add the crème fraîche and season with chervil garnish.

## **Scotch Lamb with Pomegranate Molasses, Cumin & Coriander (AUTHOR – Seamus McInnes)**

### **INGREDIENTS**

For the lamb

- 1.5 kg boned shoulder of Scotch lamb
- 4 tbsp pomegranate molasses
- 3 cloves of garlic, crushed
- 2 tsp cumin seeds
- 2 tsp coriander seeds
- 2 tsp red chilli flakes
- 2 large glasses white wine
- 1 large glass of water
- 6 large red onions

For the gratin dauphinois

- 900g potatoes
- 2 large leeks
- 300ml double cream
- 150ml milk
- 175g gruyere cheese, grated
- 50g butter
- Salt and black pepper

### **METHOD**

#### **For the lamb**

Place the lamb in a large freezer bag along with the molasses, garlic, cumin, coriander and chilli and leave overnight in the fridge. Remember to turn the meat from time to time while it marinates.

Preheat the oven to 230°C/450°F/Gas mark 8.

Put the peeled and halved onions onto a large roasting tin and place the lamb on top, along with all the marinade. Place in the hot oven for 20 minutes and then reduce the heat to 150°C/300°F/Gas mark 2 and add the wine and water. Cover with tin foil and cook for another 4 hours. Let your meat rest for 20 minutes before serving. The meat should be tender enough to serve with a spoon or a fork, also include the onions.

#### **For the gratin dauphinois**

Before you prepare the dish, liberally butter a gratin dish and preheat the oven to 180°C/356°F/Gas mark 4.

Peel and thinly slice the potatoes, which is best done in a food processor. Clean the leeks and finely shred them. Start with a layer of potatoes, overlapping rows on the bottom of the dish. Season well with salt and pepper, before scattering on some of the leeks and gruyere cheese. Continue this process, building up layers and ending with a layer of potatoes and cheese.

Mix the cream with the milk and pour over the potatoes. Place in the middle of the oven and bake for 60-90 minutes or until the potatoes are tender. If it starts to brown too much, cover with foil.

## **Seared Scottish Salmon and Prawn Salad with an aromatic Honey Dressing (AUTHOR – Alastair Nisbet)**

## INGREDIENTS

- 1 lb Scottish Salmon
- 1 lb shrimp or prawns
- Fresh mixed greens
- 2 oranges
- 1 red onion
- 1 quarter of a lime
- ¼ cup lime juice
- 2 tbsp honey
- 1 tsp white sugar
- 1 tsp Dijon mustard
- ½ tsp garlic powder
- ½ tsp salt
- ¼ tsp cumin
- ¼ cup olive oil
- ¼ cup sunflower or canola oil
- Salt and pepper

## METHOD

Did you know Scotland is one of the largest seafood producers in Europe and the third largest producer of farmed Atlantic salmon in the world? Scottish Salmon was also the first foreign product to gain France's prestigious 'Label Rouge' quality mark.

This recipe showcases two of Scotland's seafood exports - Scottish Salmon and prawns - expertly teamed with an aromatic honey glaze.

Sear the Scottish Salmon:

- Place pan over a medium-high heat
- Add sunflower or canola oil
- Bring up to temperature (the oil will start to simmer and will sizzle when you add the salmon)
- Season the salmon with salt and pepper
- Place the salmon in the pan, skin side down
- Cook for 5 minutes
- Turn the salmon over and cook for an additional 3-4 minutes
- Turn the salmon over again and cook for another 2-3 minutes
- Remove from heat and place in the refrigerator for 45 minutes

Sear the prawns or shrimp:

- Place a pan over medium heat
- Add sunflower or canola oil
- Bring up to temperature (the oil will start to simmer and will sizzle when you add the prawns)
- Add the prawns to the pan
- Season the prawns with salt and pepper
- Cook for 2-3 minutes, flipping the prawns on occasion
- Squeeze ¼ lime over the prawns
- Remove from heat and place in the refrigerator to cool for 40-50 minutes

Make the salad dressing:

- Add the olive oil, honey, lime juice, garlic powder, cumin, white sugar and Dijon mustard to a mixing bowl
- Whisk ingredients until smooth and fully mixed

Final presentation:

- Cut the oranges into slices
- Gently flake the salmon
- Toss the fresh mixed greens and the dressing
- Plate the greens
- Add the oranges, Scottish Salmon and prawns
- Top with sliced red onion
- Enjoy!

\*All measurements are U.S. measurements.

# **Bacon-wrapped Pork Tenderloin with Clapshot & a Glayva Honey Glaze**

## **(AUTHOR – Alastair Nisbet)**

### **INGREDIENTS**

- 1 package of bacon
- 1 pork tenderloin
- 1 cup Glayva liquor
- 1 shallot (chopped)
- Honey
- 1 sprig of thyme
- 1 cup of orange juice
- 1 bay leaf
- 1 tablespoon of chives
- 2 small turnips
- 1 large potato
- 2 tablespoons of butter

### **METHOD**

Demand for Scotch Whisky pours across the world - did you know that 40 bottles are shipped overseas each second? Our chef has created a dish that boasts a delicious glaze mixed with Glayva (Scotch whisky liqueur) and honey to coat specially selected pork and clapshot.

Prepare the clapshot:

- Peel the potato and the turnips
- Chop into medium-sized pieces

Prepare the tenderloin:

- Trim any silver skin off the tenderloin
- Lay out a bed of bacon, weaving each new piece into the previous pieces until you have a nice cross-hatch of bacon.
- Lay your tenderloin on the bed of bacon and wrap the bacon around the tenderloin. Secure with toothpicks.

Sear and cook the tenderloin:

- Place the tenderloin in a heated frying pan with a small amount of grapeseed or vegetable oil.
- Sear the tenderloin for 3-4 minutes on each side.
- Heat oven to 400 degrees.
- Place the tenderloin and pan in the oven for 20 minutes, until the internal temp reaches 140 degrees.

Cook the clapshot:

- Place the chopped potato and turnip in a pan filled with water.
- Simmer for 25-30 minutes.

Reduce the Glayva liquor sauce:

- Place pan over medium heat.
- Add a splash of grapeseed or vegetable oil.

- Add 1 chopped shallot
- Sweat off the shallots for 2 minutes.
- Add 1 cup of Glayva liquor.
- Add 1 cup of orange juice.
- Add 1 spring of thyme and 1 bay leaf.
- Heat over medium heat for about 25 minutes until the liquid reduces and becomes a glaze.

Finish the clapshot:

- Remove the potato and turnips from the heat and drain.
- Mash the potato and turnips.
- Add two tablespoons of butter and continue mashing.
- Add 1 tablespoon of chopped chives.

Final presentation:

- Cut up the tenderloin into slices about 1 inch thick.
- Spoon a helping of clapshot onto the center of the plate.
- Add 2-3 slices of bacon-wrapped tenderloin.
- Strain the Glayva glaze and gently pour over the pork.
- Garnish with chives.
- Serve with a fine Scottish single malt whisky.

\*All measurements are U.S. measurements.

# Apple Charlotte, Calvados and Tonka Bean Cream with Apple Sorbet (AUTHOR – Derek Johnstone)

## INGREDIENTS

For the apple compote

- 1kg apples, peeled and cored
- 200g caster sugar
- 1 vanilla pod
- 2 tonka beans

For the crème patisserie and tonka bean

- 1 litre milk
- 8 tonka beans
- 1 vanilla pod
- 150g caster sugar
- 8 egg yolks
- 60g plain, T45 flour
- 30g cornflour

For the crème diplomat calvados and tonka bean

- 300g tonka bean and vanilla crème patisserie
- 300g cream
- 25g icing sugar
- 1 gelatine leaf
- 100ml whisky
- Calvados, to taste

For the blackcurrant coulis

- 140g blackcurrant purée 60g apple purée
- 35g caster sugar
- 1g pectin

For the apple sorbet

- 1kg apples
- 150g caster sugar
- Juice of 1 lemon
- 100g water
- 50g caster sugar
- 3g stabiliser
- Calvados, to taste

For the caramelised apple crisps

- 100g 24° baume syrup
- 8 apple slices
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## **METHOD**

### **For the apple compote**

Mix the sugar, vanilla and grated tonka beans, and then add diced apples. Cook out until soft.

### **For the crème patisserie and tonka bean**

Boil the milk, grated tonka beans and vanilla pod in a pan. Mix the yolks and sugar, and then add the cornflour and plain flour. Pour a little of the boiled milk over the yolks. Return to the pan and cook out to thicken. Use a drum sieve to pass the crème patisserie. Cover and blast chill.

### **For the crème diplomat calvados**

Soak the gelatine. Whip the crème patisserie for a few minutes, until smooth. Whip the cream and icing sugar into medium peaks. Heat 50g of the crème patisserie and add the bloomed gelatine. Add to the cold patisserie. Fold the cream into the patisserie. Add calvados to taste.

### **For the blackcurrant coulis**

Warm the purées and then add the sugar and pectin. Bring to the boil. Refrigerate.

### **For the apple sorbet**

Place the apples, stock syrup and lemon juice into a saucepan, and cover and simmer for 10-15 minutes. Blitz and then pass. Use an electric food processor to blitz in the stabilizer. Refrigerate overnight to mature and then add the calvados to taste.

### **For the caramelised apple crisps**

Cut very thin slices of apple. Soak them in syrup and then crystallise in the oven. Caramelize at 110°C.

# Scottish Pancakes with Mixed Berry Coulis, topped with Chocolate Ganache (AUTHOR – Alastair Nisbet)

## INGREDIENTS

### Mixed Berry Coulis

- 1 lb of strawberries
- 1 lb of raspberries
- 1 lb of blackberries
- ¼ cup of sugar
- 1 lemon, squeezed

### Chocolate Ganache

- 8 ounces of semisweet chocolate chips
- 2 cups of heavy cream

### Pancakes

- 1¼ cups of flour
- 1 tablespoon of baking powder
- ½ teaspoon of salt
- 2 tablespoons of sugar
- 1 egg
- 1¼ cups milk
- 3 tablespoons of melted butter

### Other ingredients

- Powdered sugar
- Sprig or two of mint

## METHOD

Have you heard of 'drop scones?' They're more commonly known in Scotland as pancakes and this recipe uses ripe berries to accompany them. Scottish producers grow 3,000 tonnes of raspberries and 25,000 tonnes of strawberries each year.

Mix the pancake ingredients:

- Mix the dry ingredients: flour, salt, sugar and baking powder
- Hand mix the ingredients
- Mix the liquid ingredients: egg, milk and the melted butter
- Add the liquid ingredients to the dry ingredients
- Hand mix until it is a nice even consistency

Prepare the chocolate ganache:

- Place pan on a medium to high heat
- Add 2 cups of heavy cream to the pan
- Bring to a simmer
- Turn off heat
- Add 8 ounces of semisweet chocolate chips
  
- Allow to sit for 5 minutes
- Stir

Prepare the coulis:

- Place pan on a medium to high heat
- Add 3-4 chopped strawberries and 10 raspberries
- Add the lemon juice from one squeezed lemon and  $\frac{1}{4}$  cup of sugar
- Simmer for 10 minutes
- Remove from heat and strain

Make the pancakes:

- Add sunflower or vegetable oil to a pan, over medium to high heat
- Ladle pancake mixture onto pan
- Fry for approximately 2-3 minutes per side

Final presentation:

- Place a spoonful of coulis in the center of the plate
- Add 1st pancake
- Cover pancake with coulis
- Add 2nd pancake
- Cover pancake with coulis
- Add 3rd pancake
- Drizzle coulis around the outside of the plate
- Place strawberries, raspberries and blackberries around the plate and on the pancakes as desired
- Drizzle entire plate with chocolate ganache
- Sprinkle with powdered sugar
- Garnish with two mint leaves
- Enjoy!

\*All measurements are U.S. measurements.

## **Savoury Pumpkin Crumble (AUTHOR – Derek Johnstone)**

### **INGREDIENTS**

- 100g cold butter
- 150g plain flour
- 10g sea salt
- 100g mature cheddar
- 75g almonds, hazelnuts or walnuts chopped
- 600g pumpkin
- 300g butternut squash
- 50ml olive oil
- 1 onion
- Garlic
- Nutmeg

### **METHOD**

Preheat the oven to 180°C/350°F/Gas mark 4. To make the pumpkin topping, work the cold butter into sieved flour. Rub with your finger until it forms a sandy texture.

Add the salt, cheese and nuts.

Cut the vegetables into small, bite-size pieces and sweat in a large pan. Stir occasionally, until the vegetables start to take on colour. Add the onion and garlic and sweat under foil. Pour into an ovenproof dish and sprinkle with the topping. Bake for 20 minutes.