



An annual celebration of St. Andrew's Day bringing together the very best of Scotland in the Home of the Flag from 24th Nov – 6th Dec, full details at saltirefestival.com. Take a look at some great recipes by some of Scotland's top chefs that might provide some inspiration to help you celebrate St. Andrew's Day!

Scottish Smoked Haddock Bake (AUTHOR – Adam Newth)

INGREDIENTS

- 2 fillets of Scottish smoked haddock (cut into chunks)
- 2 potatoes (peeled and chopped into a small dice)
- 4 spring onions (finely sliced)
- 25g fresh or frozen peas
- 25g broad beans (popped out of their skins)
- 2 tbsp of chopped parsley
- 200g low fat crème fraiche
- 25g of grated Parmesan cheese
- 30g of breadcrumbs
- 1/2 tsp ground nutmeg

METHOD

Preheat oven to 180C. Par boil the diced potato in salted water, until it has softened slightly but not completely cooked. Then drain off and leave to cool.

Add the haddock fillets, onions, peas, broad beans, crème fraiche and nutmeg and mix everything together in a big bowl with a good pinch of salt and pepper.

Spoon the mix into a ramekin leaving a small gap at the top. Mix the Parmesan and breadcrumbs together and sprinkle across the top to cover.

Cook in the preheated oven for 20 mins and serve.

Pot roast of Scotch Lamb meatballs and caramelised onions, parsnips and kale – (AUTHOR – John Quigley)

INGREDIENTS

- 1 thick slice of white bread, crusts removed
- 4 tbsp milk
- 500g lean minced lamb
- 1 onion, finely chopped
- 6 grindings of black pepper
- 3 (300g) large chunky cut parsnips (2cm)
- 2 tbsp sunflower oil
- 2 large onion, finely sliced
- 30g/1oz plain flour
- 450ml/15fl oz hot beef stock made with 1 lower salt beef stock cube
- 1 tbsp tomato purée
- 80g curly kale

METHOD

Pour the milk into a shallow bowl and add the bread. Leave to soak for about 2/3 minutes. Put lamb mince, soaked bread, diced onion, salt and pepper in food processor and blend till smooth and or do by hand.

Shape the mixture into balls size of a walnut - add 2 tbsp oil to the casserole pan, and then fry the meatballs in batches until browned all over, remove from pan and keep warm, add sliced onions to same pan and fry over medium heat for 8/10 min till nicely caramelized.

Sprinkle the flour into the pan and stir well in to the onions. Slowly add the hot stock and tomato purée, stirring constantly and bring to a boil, add meatballs, parsnips, cover and put in oven for 30 min.

Remove from oven and over low heat stir in kale and simmer for 2/3 min.

Divide evenly and serve with broccoli and new potatoes

Bacon-wrapped pork tenderloin with clapshot and 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.

Cock-a-leekie-kebab (AUTHOR – Tony Singh)

INGREDIENTS

- 2 tbsp fresh lime juice
- 4 garlic cloves
- 1 piece fresh ginger (2 inches)
- 2 green birds eye chillies, chopped
- 200mls plain greek yoghurt
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp ground turmeric
- 2 tsp ground paprika
- A few drops of red food colouring
- 20g pack fresh coriander, chopped
- 3 skinless chicken breasts cut into 5cm pieces (15 pieces in total)
- 2 large leeks
- 15 pitted prunes

METHOD

In a blender, purée the lime juice, garlic, ginger, and chillies.

Add the yoghurt, spices and colour and blend until smooth. Mix with the chicken pieces and leave over night, if possible. If not, your chicken will need at least 4 hours in the marinade. Separate the green and white parts of the leeks. Blanch the whites of the leeks in boiling water. Wrap the prunes in the green parts of the leeks. Thread the chicken, wrapped prunes and blanched leeks onto your prepared skewers.

NB: if you are using wooden skewers make sure you soak them so they don't burn.

Heat the grill to a high heat and lightly oil the grates. Place the skewers on the grill. Cover the grill and cook, turning occasionally until grill marks are visible and the chicken is cooked. If you do not have a grill, then you can use a very hot oven.

Serve with tamarind sauce.

Cloutie Samosa (AUTHOR - Tony Singh)

INGREDIENTS

For the Cloutie filling

- 350g breadcrumbs
- 125g suet
- 250g mixed currants and sultanas
- 1 tbsp golden syrup
- 75g caster sugar
- 2 eggs, lightly beaten
- 1 tsp ground ginger
- 1 tsp baking powder
- 1 tsp cinnamon
- 4 tbsp of milk

For the chocolate and whisky sauce

- 150g dark chocolate (70%) 100g milk
- 20g caster
- 45g double cream
- 30g whisky

For the pastry

- 250g plain flour
- 4 tbsp veg oil
- 1 tsp salt
- 1/2 ajwain seeds (optional)
- Water to bind

METHOD

For the pastry

Mix all the dry ingredients together. Add oil into the flour and mix it all by taking small handfuls of flour and oil and rubbing it between your palms. Press the mixture into a ball by making a fist. The flour should hold together unaided.

Now add water in small portions to make pastry. Once the dough comes together, work it for another 5 minutes. Rest for half an hour, covered in a damp cloth.

Start by rolling a lime size ball of dough into a circle using a rolling pin. The flat circle should be around 11-12cm in diameter. Cut the big circle into two semicircles. Take about two spoons of cloutie mixture, roll it into a ball and place it in the centre of the semicircle. Now dip your finger in water and rub it at the straight edge of the semicircle to make it wet so it sticks. Lift the pastry over the potato ball, covering it half way. Do the same with the second piece of pastry, covering the cloutie to make a triangle shape. The two flaps should stick to each other right at the center of the samosa. The third side of the triangle should still be open. Use a little water to make it wet and stick the two flaps together with your finger. Repeat the process with the rest of the dough.

Fry in vegetable oil at 175°C/350°F/Gas mark 4 until golden and crispy. Serve with the whisky sauce and vanilla ice cream.

For the Cloothie filling

Rub the suet, sugar, cinnamon, ginger, baking powder and breadcrumbs together. Add the sultanas and currants. gradually add the eggs with the golden syrup and mix until all the egg is incorporated. Gradually add the milk (you may not need all the milk to obtain a good dough). Once the mixture is ready, leave aside to rest before forming into balls

For the Chocolate and Whisky sauce

Melt the chocolate. Bring the cream, sugar and milk to the boil. Emulsify with the chocolate. Stir in the whisky.

NB - The trick to kneading perfect dough is always add water in small portions. Dough for samosa pastry should be a little tighter than a normal short pastry.

Traditional Cranachan with mixed berry coulis and whipped cream (AUTHOR - Alastair Nisbet)

INGREDIENTS

- 1 lb raspberries
- 1 lb strawberries
- ¼ cup sugar
- 1 lemon, freshly squeezed
- 1 pint heavy cream
- 2 tbsp oatmeal
- 2 tbsp honey
- 3 tbsp blended whisky (Note: to make a non-alcoholic version of cranachan, simply use dry oatmeal or oatmeal soaked in honey and water, and do not add the whisky to the cream)

METHOD

Cranachan is a Gaelic word which describes a popular Scottish dessert created from a mixture of whipped cream, honey and fresh raspberries, with toasted oatmeal soaked overnight in (of course!) a drop or two of whisky.

Prepare the oats:

- Soak 2 tablespoons (tbsp) of oatmeal overnight in 1 tbsp of blended whisky (to make a non-alcoholic version, simply use dry oatmeal or oatmeal soaked in honey and water)

Make the coulis:

- Place a pan over medium heat
- Add the strawberries and a small amount of water
- Add the lemon juice
- Add ¼ cup of sugar
- Allow to sit over medium heat for 10 minutes
- Whisk the mix
- Allow to sit over medium heat for another 10 minutes
- Strain the mix

Mix the cream:

- Add 1 pint of heavy cream to a mixing bowl

- Whisk the cream until it starts to thicken
- Add 1 tbsp of blended whisky (for a non-alcoholic version, do not add whisky)
- Add 1 tbsp of honey
- Continue whisking
- Add 1 tbsp of whisky
- Continue whisking until cream has a light consistency

Final presentation:

- Place 4-5 raspberries in the bottom of the desert glass
 - Add 1 tbsp of coulis
 - Add a layer of cream
 - Add 6-8 raspberries
 - Drizzle 1 tbsp of honey around the edge
 - Add another layer of cream
 - Add another layer of raspberries
 - Top with more cream and some Scottish oats
 - Enjoy!

Oatmeal shortbread, whisky chocolate, Scottish marinated raspberries and whisky caramel (AUTHOR - Craig Wilson)

INGREDIENTS

For the oatmeal shortbread

- 100g plain flour
- 125g butter
- 62g icing sugar
- 62g cornflour
- 30g porridge oats

For the chocolate

- 500g dark chocolate (72%)
- 250g double cream
- Whisky, to taste

For the marinated raspberries

- 2 punnets of fresh raspberries
- Good quality whisky
- 50g icing sugar

For the whisky caramel

- 300g caster sugar
- 50ml good quality whisky
- 150ml water

METHOD

For the oatmeal shortbread

Heat the butter in the microwave until melted. Mix all the other ingredients in a bowl and add

the butter. Mix to form a paste. Let the paste rest in the fridge for 30 minutes then take out and roll on a floured surface to 1/2 cm thick. Cut into 10cm x 2.5cm wide pieces. Place the pieces onto a baking tray and cook in the oven at 130°C/275°F/Gas mark 1 for 45 minutes, then take out and allow to cool.

For the chocolate

Melt the chocolate over a simmering bowl of water. When melted, take away from the pot and add the cold cream and mix until smooth. Add the whisky to taste. Line a tray with cling film and pour the chocolate on the tray (the chocolate should be around 3 mm deep) and place in the fridge to set. When set, cut the chocolate a little bit smaller than the shortbread.

For the marinated raspberries

Mix all the ingredients together gently, trying not to break the fruit. Allow to sit over night.

For the whisky caramel

Put the sugar into a heavy-bottom pan. Add about 50ml of the water and mix to a light caramel. Using a sugar thermometer, heat to a temperature of 107°C. Very carefully take the caramel off the heat and add the rest of the water to stop the sugar cooking. Stir in the whisky and bring to the boil. Take off the heat and allow to cool.

To serve

In the middle of the plate, place the shortbread. Sit the chocolate on top and scatter some raspberries around the plate and on top of the chocolate. Drizzle with the caramel and spoon over some softly whipped cream.

Honey roast parsnip crème brûlée, white chocolate and thyme ice cream with parsnip crisps (AUTHOR - Paul Wedgwood)

INGREDIENTS

- 200ml double cream
- 4 medium sized parsnips (500g purée)
- 12 large egg yolks
- 150g caster sugar
- 1 whole egg
- 2 tsp vegetable oil
- 2 tbsp honey

METHOD

Peel and core the parsnips and cut into a 2cm dice. Place on a baking sheet with oil and honey. Cover with the foil, and bake for about 20 minutes at 180°C/350°F/Gas mark 4 until soft. Leave to cool.

Place the cream into a heavy-bottomed pan and bring to the boil. Cream together the eggs and sugar until light and fluffy. Pour over a little of the hot cream mix to 'scald' the egg mix. Add the rest of the cream. In a food processor, blitz together the parsnips and crème brûlée mix, and pass through a fine sieve. Keep working as much of the mix through as possible. Skim off any foam. Pour into ramekins. Place into a bain-marie, in a warm oven, for about 10-15 minutes.