

## Puff pastry triangles with spiced turnip

Makes 15 – 20

### Ingredients:

500g of puff pastry  
1 large or 2 small turnips  
500ml / 1 pint cold water  
1 egg  
½ cup of plain flour  
A generous knob of butter  
Ground white pepper  
Sea salt

**Method:** First pre-heat your oven to 200°C then peel and dice the turnip into a heavy saucepan. Pour in the water and bring to the boil. When soft, drain the water and mash the turnip with butter and add ground white pepper and salt to taste. Next, cut the pastry in to 4 inch squares and whisk the egg. Fill one side of the pastry with the turnip mixture and then fold in half to make a triangle. Seal the edges of the pastry with a fork and egg wash. Place pastry triangles onto a floured baking tray and cook in the oven for approximately 20 minutes at 200°C.

## Mini choux bun filled with wild mushrooms and sloe berry jelly

Makes 10-15

### Ingredients:

#### For the choux buns:

230 g/8 oz butter, cubed  
500 ml/1 pint cold water  
230 g/8 oz plain flour  
Pinch of salt  
8 medium eggs

#### For the filling:

1 kilo of wild mushrooms  
Scottish rapeseed oil  
300 grams of wild garlic and wild leeks  
50 grams of sloe berries or sloe berry jelly  
Sweet cicely  
Shallots  
Gin  
Muslin bag of 5 juniper berries  
Season to taste

#### Cheese fondue:

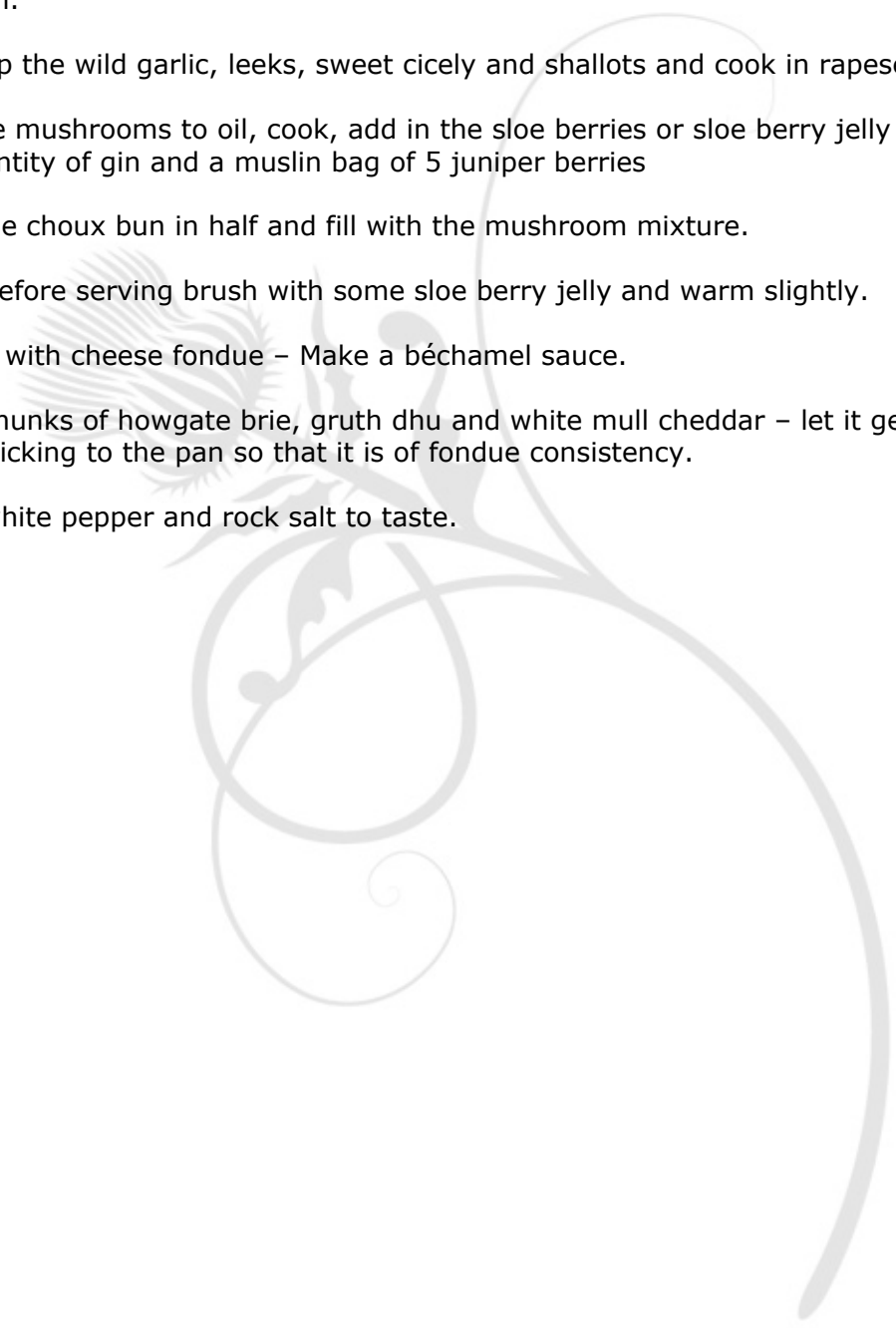
150 grams of butter  
150 grams of flour  
1 pint of milk, add more if you need  
100grams of each type of cheese -  
howgate brie, gruth dhu, white mull cheddar

Served on a bed of salad consisting of rocket, pine nuts, wild garlic leaves and flowers, sweet sicily with a basil drizzle dressing with truffle oil

1. Preheat oven to 180°C.
2. In a heavy saucepan, pour the water, salt and butter. Bring to the boil.
3. Add sieved flour and mix until it is well blended; the pastry should resemble a ball and should not stick to saucepan. Leave to cool.
4. Once cool, beat in eggs vigorously one at a time making sure the egg does not separate.
5. Use a piping bag to pipe a small amount onto a greaseproof paper lined baking tray. Note that the mixture will expand 2-3 times. Bake for about 15-20 minutes.
6. For the filling -

If you are buying wild mushrooms, make sure you buy them from a reliable, trusted source – mushroom types are winter chanterelle or st Georges.

If you are picking them yourself please check the government website for details.

7. Wash and pick the mushrooms – pick the leaves and branches off, dry with a clean cloth.
  8. Chop up the wild garlic, leeks, sweet cicely and shallots and cook in rapeseed oil.
  9. Add the mushrooms to oil, cook, add in the sloe berries or sloe berry jelly – add a small quantity of gin and a muslin bag of 5 juniper berries
  10. Cut the choux bun in half and fill with the mushroom mixture.
  11. Just before serving brush with some sloe berry jelly and warm slightly.
  12. Serve with cheese fondue – Make a béchamel sauce.
  13. Add chunks of howgate brie, gruth dhu and white mull cheddar – let it get thick, without sticking to the pan so that it is of fondue consistency.
  14. Add white pepper and rock salt to taste.
- 

## **Rolled smoked salmon with cream cheese on potato bread**

Makes 10-15

### **Ingredients:**

#### **Potato bread**

500g/18oz. peeled potatoes  
55g/2oz butter  
170g/6oz plain flour  
2 heaped tsp finely chopped fresh chives

#### **Topping**

250g/9oz cream cheese  
2 heaped tsp finely chopped fresh dill  
6 slices of smoked salmon

Garnish with a sprig of dill or salmon caviar

**Method:** Cook and mash the potatoes with butter then leave to cool until workable by hand.

Add sieved flour and gently knead into a dough, adding more flour if necessary.

Roll out dough to a 1 cm thickness and cut into pieces the size of your pan. Oil the frying pan and cook the bread for 3-4 minutes on each side. Cut into circles using a round 2 inch/50mm diameter cutter. Lay a piece of cling film on a flat surface. Place the salmon on top, interlayering it into a rectangle. Leave a rim of excess cling film around the salmon. Place cream cheese in a bowl, adding a little cream to make it spreadable. Add dill and season to taste. Spread cheese thinly and evenly over the salmon, taking hold of excess cling film to roll firmly but slowly away from you, like a Swiss roll effect. Once cling film is tightly around the salmon, twists the ends and tie. Leave for at least 1 hour in the fridge. Remove from fridge and slice, and then place on to the potato bread. Garnish with dill or salmon caviar and serve.

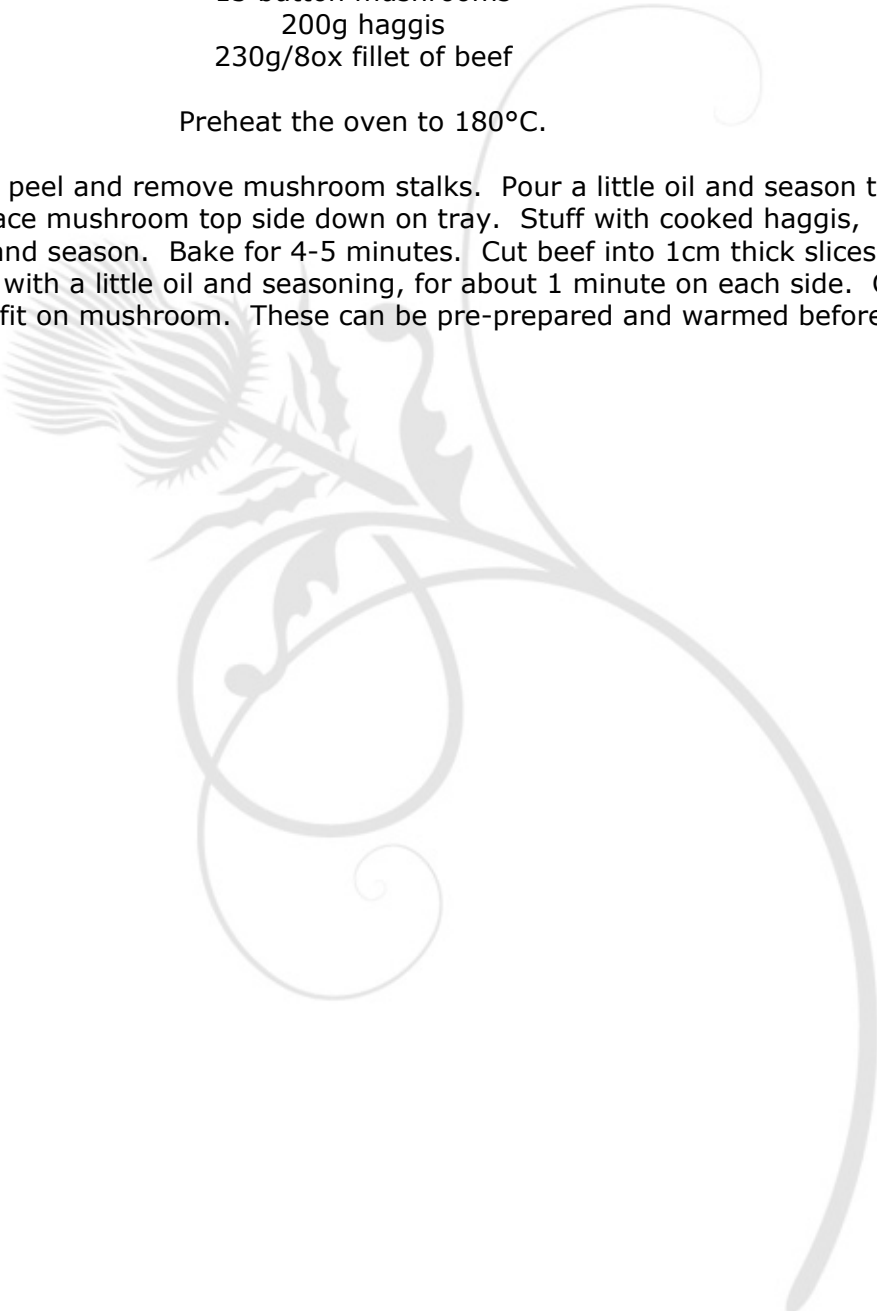
**Button mushroom stuffed with Haggis and topped with fillet steak**  
Makes 15

**Ingredients:**

15 button mushrooms  
200g haggis  
230g/8oz fillet of beef

Preheat the oven to 180°C.

**Method:** Wash, peel and remove mushroom stalks. Pour a little oil and season the baking tray. Place mushroom top side down on tray. Stuff with cooked haggis, drizzle with oil and season. Bake for 4-5 minutes. Cut beef into 1cm thick slices and fry in a hot pan with a little oil and seasoning, for about 1 minute on each side. Cool beef and cut to fit on mushroom. These can be pre-prepared and warmed before serving.



## Highland cream liqueur crème brulee

Makes 8

### Ingredients

8 egg yolks  
100ml Whisky cream liqueur  
100g caster sugar  
1 vanilla pod  
500ml cream  
Extra caster sugar for topping

Pre-heat oven to 210°C

Method: Place the cream in a saucepan, along with the vanilla pod and whisky. Slowly bring mixture to the boil then remove from heat. Mix the egg yolk and the caster sugar together in a bowl, then add the cooled cream mixture and blend gently. Divide the mixture into individual ramekins. Carefully put the ramekins into a large cake tray or roasting dish. Pour enough hot water into the pan to come halfway up the sides of the ramekins. Place dish with ramekins into oven and cook for 40 mins at 210°C.

Allow the brulee to cool. Sprinkle enough caster sugar to cover the top of the brulee. Use a blowtorch to melt the sugar or place under a grill.