

A Menu For *Burns Night*

Enjoy a traditional Scottish feast with our easy and delicious recipes.



Cranachan Pavlova

Course: **Dessert**
Skill level: **easy** Serves: **8-10**

- 8 large, free-range egg whites
- Pinch of salt
- 500 g (1 lb 2 oz) caster sugar
- 1 tsp vanilla essence
- 1 tsp cornflour
- 1 tsp white wine vinegar
- For the Cranachan Topping:**
- 85 g (3 oz) porridge oats
- 1 tbs soft brown sugar
- 500 ml (18 fl oz) double cream
- 4 tbs Drambuie
- 2 tbs honey
- 450 g (1 lb) raspberries (keep some aside for decoration)
- For the Raspberry Coulis**
- 250 g (9 oz) raspberries
- 1 tbs icing sugar

- 1** To make the pavlova, pre-heat the oven to 170 deg. C., 325 deg. F., Gas Mark 3. Lightly oil a baking sheet and line with baking parchment.
- 2** Place the egg whites and pinch of salt in a large, dry, clean, grease-free bowl and whisk into soft peaks. Do not get any yolk into the bowl. To test for consistency, tip the bowl at an angle – if the mixture doesn't slide out, it's ready. It should also look slightly dry. Take care not to overbeat, or the whites will collapse.
- 3** Whisk in the sugar, about two tablespoons at a time, making sure that you whisk thoroughly after each addition. When all the sugar is whisked in, the mixture should be smooth, thick and glossy, and form stiff, sharp peaks when the beaters are lifted out.
- 4** Lastly, add the teaspoon each of vanilla essence, cornflour and white wine vinegar and whisk into the mixture.
- 5** Place the mixture on the baking sheet. Place in the pre-heated oven, reduce heat to 140 deg. C., 275 deg. F., Gas Mark 1 and bake for 2 hours, then turn off the heat and leave in the oven to cool.
- 6** To make the cranachan topping, add the oats and brown sugar to a frying-pan and toast, being careful not to burn them.
- 7** Lightly whip the cream until it reaches the soft peak stage, and then fold in the Drambuie, honey, oatmeal mixture and raspberries.
- 8** To make the raspberry coulis, put the raspberries into a bowl and sprinkle over the icing sugar. Leave for a few minutes until the raspberries start to break down, then pass through a sieve to remove the pips.
- 9** Peel the parchment paper from the pavlova, put the cranachan in the middle, dot the remaining raspberries on top and drizzle with the raspberry coulis to serve.

Haggis, Neeps and Tatties Tower

Course: **Main**
Skill level: **easy** Serves: **4**

- 1 x 907 g (2 lb) haggis
- 1 kg (2 lb 4 oz) Maris Piper potatoes, peeled and diced
- 1 kg (2 lb 4 oz) turnip, peeled and diced
- 100 ml (3½ fl oz) milk, warmed
- 80 g (2¾ oz) butter
- Salt and freshly ground black pepper, to taste
- For the Whisky Sauce:**
- 4 shallots, minced
- 10 g (¼ oz) butter
- 1 tsp olive oil
- 2 tbs malt whisky
- 125 ml (4 fl oz) beef stock

To Serve: oatcakes.

- 1** Heat the haggis, following the pack instructions.
- 2** Meanwhile, boil the potatoes in a saucepan of salted water for 20 to 25 minutes until soft. At the same time, boil the turnip in



Turnip may be known as swede or rutabaga outwith Scotland.

- a separate saucepan of salted water for 20 to 25 minutes until soft.
- 3** Drain each pan separately and allow the steam and moisture to evaporate.
 - 4** Add 40 g (1½ oz) of the butter, the hot milk and salt and pepper to taste to the potatoes, and mash until creamy.

- 5** Add 40 g (1½ oz) of the butter and salt and pepper to taste to the turnip, and mash.
- 6** To make the haggis tower, place a quarter of the haggis in a catering mould, then a quarter of the creamy mashed potatoes. Top with a quarter of mashed turnip and garnish with parsley (if required). Repeat for each serving. Alternatively, simply

- divide into portions to serve.
- 7** To make the whisky sauce, sauté the minced shallots with some salt and pepper in the butter and olive oil until translucent. Add the whisky and stir well. Then add the beef stock and cook, stirring constantly. Remove from the heat and pour a little sauce around each haggis tower.

Smoked Salmon Blinis

Course: **Starter**
Skill level: **easy**
Serves: **approx. 30 blinis**

- 12.5 g (½ oz) yeast
- 350 g (12 oz) plain flour, sifted
- 285 ml (½ pt) milk, lukewarm
- 2 free-range egg yolks
- A pinch of salt
- 145 ml (¼ pt) milk, tepid
- 2 free-range egg whites, whisked

For the Toppings:

- 1 cucumber
- 1 lemon
- 1 pack Scottish smoked salmon
- 1 tbs sour cream
- Salt and freshly ground black pepper, to taste
- To Garnish:** fresh dill or chives, optional.



- 1** In a bowl, make a thin paste out of the yeast and 225 g (8 oz) of the sifted flour, diluted with the lukewarm milk.
- 2** Leave this paste to ferment for two hours in a warm room,

and then add the rest of the flour, the egg yolks, salt and the tepid milk, and mix together. Finally, add the whisked egg whites. Let the preparation ferment for half an hour.

- 3** Grease a small frying-pan lightly. Add a spoonful of batter to the pan for each blini – you should be able to make a few at a time. Cook for 2 to 3 minutes until they bubble, then turn and cook for 2 to 3 minutes more until golden. Set aside to keep warm.
- 4** To make the toppings, cut the ends off the cucumber and, using a vegetable peeler, make ribbons until you reach the seed core. Put the ribbons into a bowl and add a tablespoon of sour cream. Squeeze the juice from ¼ lemon into the bowl. Too much will make it too watery. If you like a stronger lemon zing, add some zest. Season to taste with salt and freshly ground black pepper. Cut the smoked salmon into 4 cm (1½ in) squares.
- 5** To assemble the blinis, coil a single ribbon of cucumber to form a mound on each blini. Place one or two squares of salmon on top, followed by a few turns of course ground pepper. Add a sprig of dill or some cut chives.

▶ Cullen Skink

Course: **Starter**

Skill level: **easy** Serves: **4-6**

- ❑ **50 g (1¾ oz) butter**
- ❑ **2 leeks, chopped finely**
- ❑ **50g (1¾ oz) flour**
- ❑ **425 ml (¾ pt) creamy milk**
- ❑ **300 ml (½ pt) chicken stock**
- ❑ **500 g (1 lb 2 oz) floury potatoes, such as Maris Piper or King Edwards, peeled and diced**
- ❑ **500 g (1 lb 2 oz) undyed smoked haddock fillet**
- ❑ **2-3 tbs double cream**
- ❑ **8 tbs chopped parsley, plus a little extra to garnish**
- ❑ **Salt and freshly ground black pepper, to taste**

1 Melt the butter in a saucepan, add the leeks, and cook gently for 7 to 8 minutes until soft but

not browned. Add the flour and stir to make a roux.

2 Pour in the milk slowly, stir or whisk, and bring to the boil.

3 Add the stock and diced

potatoes, stir and simmer for 20 minutes until they are really soft.

4 Skin and chop the smoked haddock and place in the pot, bring to the boil, then simmer

until the fish is cooked through.

5 Stir in the cream and the parsley and season to taste. Serve garnished with a little more chopped parsley.



Whisky Tablet

Course: **Sweet treat**

Skill level: **easy**

Serves: **plenty!**

- ❑ **500 ml (18 fl oz) milk**
- ❑ **225 g (8 fl oz) butter**
- ❑ **1.8 kg (4 lb) caster sugar**
- ❑ **400 g (14 oz) condensed milk**
- ❑ **45 ml (1½ fl oz) whisky**

1 Grease and line a Swiss roll tin.

2 Place the milk and butter in a heavy-based saucepan on a low heat and melt the butter.

3 Add the sugar and bring to the boil, stirring all the time.

4 Once it is boiling, add the condensed milk and boil for 20 minutes. Again, keep stirring to avoid it sticking or burning. You will know when it is ready when it thickens and the colour changes and becomes a light tan colour.

5 Remove from the heat and beat vigorously for 5 minutes, then add the whisky and beat



again. The mixture will gradually become grainy. Just continue beating and scraping the sides of the pan and incorporating the crystals into the mixture.

6 Pour into the prepared tin and allow to cool a little, then score with a sharp knife while it is still soft. Once it has cooled, cut into small squares. The texture is

crumbly and melts in the mouth. Once properly cold, the tablet will keep for weeks in an airtight box . . . we promise you it will never need to last that long!

Next week: Tempting recipes that showcase fruit

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