



## Together at Home

### Burns Night Recipe

#### Scotch Broth

##### Ingredients:

- 2 lamb shanks
- Sea salt
- freshly grounded white pepper
- 1 leek, trimmed, washed and roughly chopped
- 2 sticks celery, roughly chopped, leaves reserved
- 2 onions, peeled and finely sliced
- 2 carrots, peeled and roughly chopped
- Olive oil
- 3 litres lamb stock
- 1 small swede, peeled and roughly chopped
- 1 large potato, peeled and roughly chopped
- 80g pearl barley
- 1 small bunch fresh parsley, leaves picked

##### Preparation:

Cook lamb shanks in lamb stock over medium heat until tender and falling apart from bone. Remove from cooking liquid and shred meat.

Sieve cooking liquid and reserve.

In large pot sauté carrots, celery, leeks and onions in olive oil until tender. Add washed barley cooking liquid, swede and potatoes, bring to the boil, cook over medium heat for 10 minutes, add shredded lamb and cook for another 5 minutes.

Serve with parsley.

#### Beetroot and Citrus Cured Scottish Salmon

##### Ingredients:

700g side salmon, skin on, pined and scaled  
150g table salt  
100g caster sugar  
40g muscovado sugar  
2g crushed juniper berries  
2g fennel seeds  
1 teaspoon ground white pepper  
1 teaspoon malt extract  
Zest of orange  
Zest of grapefruit



2 tablespoons chopped fresh dill  
400g grated red beetroot

### **Preparation:**

Mix salt, sugar, chopped dill and citrus zest. Spread half of this mixture on the bottom of a deep tray. Place salmon and add rest mix on the top.

Peel the beetroot and grate using coarse grater, spread the grated beetroot over the salmon, cover salmon with cling film and place something heavy directly on the salmon to weight it down.

Place salmon in the fridge and leave to cure 48 hours.

Remove salmon from salt, rinse with cold water, pat dry and thin slice.

Serve with cooked beetroot, can be heritage beetroots, horseradish cream and Bannock bread.

### **Haggis, Neeps and Tatties**

Before cooking the haggis, please check the label as they come in different sizes.

### **Neeps and Tatties**

1 kg Swede

1 kg Red desire potatoes

400gr Butter

Salt

Peel and dice swede and potatoes cut in chunks, preferably in the same size.

Cook in water for about 40 minutes until soft, drain, add room temperature butter and smash roughly.

### **Whiskey Sauce**

100ml Scotch whiskey

500ml double cream

1 table spoon whole grain mustard

Half bunch parsley

Sea salt

In deep pan heat whiskey. Once hot flambe and wait until alcohol evaporated, add cream reduce until starts to thicken. Add mustard and season with sea salt.

Remove from heat, add chopped parsley.

### **Where to Shop**

#### **Meat:**

<https://blockandcleaver.co.uk>

#### **Fish:**

<https://theupperscale.co.uk>

#### **Fruits, veg and dry store:**

<https://www.fafruits.co.uk>