

CULLEN SKINK

Ingredients - 500 ml or 6 mini servings
Finnan haddock or smoked haddock,
about 350g
½ onion, chopped finely
Bouquet garni
150g potatoes, chopped small
10g butter
150ml whole milk
Salt and freshly ground black pepper, to
taste
Chopped chives
To serve: toast

Method

1. Put the haddock, onion and herbs into a pan with 250ml water and bring to the boil. Cover and reduce heat and simmer for 15 minutes until the fish flakes easily.
2. Remove fish from pan and take off the skin and remove bones. Reserve the flesh and toss the skin and bones back into the pan. Simmer uncovered for 30 minutes to create a good stock.
3. Strain the fish stock and return to the pan, adding the chopped potatoes, and simmer for about 20 minutes until potatoes are cooked through.
4. Remove the potatoes with a slotted spoon and mash in a bowl with the butter. Add milk to the pan and bring to the boil. 5 Add the mashed potatoes to the soup and stir well. Now add the flaked fish, seasoning and chopped chives. Serve in small cups or heatproof glasses with toast



STEAK TOASTS

Ingredients – Serves 6
6 slices wholemeal bread
1 tbs mustard
1 tbs home-made mayonnaise or good
store-bought variety
150g beef fillet
1 tbs olive oil
Mixed salad leaves
Few slices of red onion
Sea salt and cracked black pepper
A few chilli flakes
½ tsp dried oregano

Method

1. Cut the crusts off the bread and cut each slice into two pieces and toast for approximately 1 minute until golden.
2. Mix the mustard and mayonnaise together and spread evenly over the toasted bread.
3. Heat a heavy-based pan and brush the meat with the olive oil. Sear the beef in the hot pan for approximately 2 minutes on each side. Remove from pan, cover, and rest for 5 minutes.
4. Cut beef into thin slices and arrange on

BURNS NIGHT RECIPES FOR RV'ERS

From Jeni's Kitchen

- toasts with some salad leaves and onion slices on top.
5. Mix together the salt, pepper, chilli and oregano in a tiny dish and serve this alongside the steak toasts for guests to season their own.

CRANACHAN CREAM

Cranachan is a traditional Scottish dessert that mixes oats, cream (traditionally the creamy cheese, crowdie, was used instead), raspberries and whisky. Serving this rich dessert in tiny portions is the perfect treat.

Ingredients – Makes 6 mini servings
60g caster sugar
60g pinhead and medium oatmeal
100 ml whipping cream
1 tbs whisky
250 ml Greek yoghurt
2 tbs fresh raspberries
2 tbs heather honey

Method

1. Heat the sugar in 2 tablespoons of water until it goes golden and stir in the oatmeal, making sure it all gets covered. Spoon into a shallow dish and leave to cool.
2. Whip the cream and gently fold in the whisky and the Greek yoghurt and some of the raspberries.
3. Spoon into 6 small glasses and top with a few raspberries and a sprinkling of the candied oats and drizzle with the honey.



BURNS BAUBLES

Traditional Burns Night haggis, neeps and tatties turned into simple nibbles

Ingredients – Serves 6 small portions
150g potatoes, peeled and chopped
150g turnip, peeled and chopped
20g butter
Salt and freshly ground black pepper, to
taste

Plain flour, for coating
1 beaten egg
4 tbs fresh breadcrumbs
150g cooked haggis
Oil, for deep frying

To Serve: dips of choice -redcurrant jelly goes well with these.

Method

1. Put the prepared vegetables into cold salted water, cover and bring to the

boil. Simmer for 15 to 20 minutes until tender. Drain, cover and shake to remove all the water. Mash with the butter and season to taste.

2. Prepare 3 small dishes, one with plain flour, one with beaten egg and the other with fresh breadcrumbs. Make small balls, about the size of large marbles, from the mash mix. Do the same with the haggis. Roll each ball in the flour, dip in the egg and then roll in the breadcrumbs to coat. Once you have all the balls prepared, chill for 30 minutes to firm up.
3. Pour oil into a deep high-sided pan and deep fry all the balls for approximately 2 to 3 minutes until they are golden and crispy.
4. Skewer one haggis and one vegetable bauble at a time on small sticks and serve with dip of choice.

SCOTCH GRIDDLE CAKES WITH HEATHER HONEY

Ingredients – Serves 6 small portions
Vegetable oil, for greasing
225g self-raising flour
Pinch of salt
50g caster sugar
2 eggs, beaten with enough milk to make
300 ml

To Serve: butter and a drizzle of heather honey.

Method

1. Lightly grease a griddle with oil - not butter, as it will bum - then place on the hob to heat
2. Meanwhile, sift together the flour, salt and sugar into a bowl. Whisk together the eggs and milk in a separate bowl then pour the milk mixture into the flour. Whisk together to a smooth batter then test the griddle.
3. Place a teaspoon of batter on the pan and if it sizzles and cooks in less than a minute the ~ griddle is ready to use.
4. Drop a tablespoon of the batter on to the griddle, smoothing the top with the back of the spoon. Allow the batter to cook until bubbles start to appear on the surface - about 3 to 4 minutes - then flip the pancake over using a palette knife. Continue cooking until the pancakes are golden brown and cooked through.
5. Keep the pancakes warm and then serve with butter and heather honey.

