



Scottish Oatcakes with Smoked Salmon

MAKES: 6 OATCAKES

BAKE TIME: 15-10 MINS - PREP TIME: 30-40 MINS

Ingredients

For the Oatcakes:-

60g Medium Oatmeal
60g Wholemeal Flour
Pinch of Bicarbonate
Soda
4 Pinches of Salt
15ml/ 1 Tbsp melted lard
or butter
2-3 Tbsp boiling water

For the Salmon:-

6 Tsp Creme Friache
1 Tbsp Dill - Chopped
85g Smoked Salmon,
sliced into thin strips

Directions

1. Mix the dry ingredients in a bowl. Using a metal spoon stir in the melted lard/butter and enough boiling water to make a firm dough.
2. Sprinkle your table with oatmeal and roll out thinly (about 5mm), using a round cutter, cut about 6 circles and place on a baking tray cover with baking paper and leave to dry for about 30 mins.
3. Preheat your oven to 180 deg. Bake for about 15-20 minutes, turning halfway. Remove to a rack and allow to cool
4. Meanwhile, mix the creme friache with the dill in a bowl
5. To serve:- Lay out the oatcakes, top with 1 Tsp of creme friache mixture and top with strips of smoked salmon.

The Scottish Oatcake has been around since the Roman Conquest AD 43. Originally known as a breakfast meal when made into farls. The traditional round is my favourite and this recipe was taught to me by ancestors from Clan Donald and one I always use.



Traditional Haggis, Neeps & Tatties

SERVINGS: 2

COOKING TIME: APPROX. 30 MIN

Ingredients

1 Small to Medium Haggis
1 Small Swede
2 Large Potatoes (suitable
for mashing)
Salt, Black Pepper, Butter

For the Sauce:

6 Tbsp Single Cream
4 Tsp Whisky
1/2 Tsp Dijon Mustard
1/2 Tsp Brown Sugar

Directions

1. Boil, Steam or microwave the Haggis as per instructions on packet.
2. Peel & dice the swede and bring to the boil in a pan with some salt & pepper, reduce to medium heat and cook for about 15 mins until tender.
3. Peel & quarter the potatoes and bring to the boil in a pan of slightly salted water, reduce to a medium heat and cook until tender.
4. Drain & mash the swede with a knob of butter
5. Drain & mash the potatoes with a knob of butter

To Make the sauce:

1. Gently heat the ingredients together in a saucepan, do not allow to boil.

To Serve:

Use an egg ring, pastry cutter or even an ice cream scoop to divide the haggis, neeps & tatties into circles, lay on plate, drizzle with sauce and serve with some oatcakes.

This is the Traditional way to eat haggis on Burns Night (January 25th) to celebrate the birthday of the Scottish bard. (Robert Burns)

'Tatties' - Potatoes & 'Neeps' - Swede (or turnips)



Cranachan

SERVINGS: 2

PREPARATION TIME: APPROX. 20 - 25 MIN

Ingredients

35ml Pinhead Oatmeal
150ml Double Cream
15ml Whisky
30ml Scottish Heather
Honey or any runny
honey
125g Raspberries

Directions

- 1.Put the Oatmeal in a dry pan and toast over a gentle heat for about 20 minutes. Remove to cool.
- 2.Meanwhile, whip up the cream until it is thick but not stiff. Add in the whisky & honey, mix through
- 3.Reserve a few raspberries for decoration then fold the rest into the cream mixture.
- 4.Spoon the mixture into glasses and chill until ready to serve. Just before serving sprinkle the toasted oatmeal over the top and decorate with a couple of raspberries.

Cranachan is one of the best sweet fruit traditional dishes, known as 'King of Scottish desserts'. The word cranachan is Scottish Gaelic in origin, meaning “churn”. The dish can also be known as cream crowdie, depending on what part of Scotland you are from.