

*Scottish Chef's  
Conference  
2006*

*Recipe Pack*

**Chef:**

**Martin Wishart**

## *Tomatoes and Lobster or Langoustine Stock Recipe*

*Serves 4 – 6*

*1kg Lobster or Langoustine Heads*

*1 Onion, peeled and cut into 2 cm cubes*

*2 Carrots*

*3 sticks of Celery*

*200ml White Wine*

*1 teaspoon Fennel Seeds*

*2 Tomatoes*

*3 Star Anis*

*2 litres of Fish Stock*

*1 teaspoon Coriander Seeds*

*1 bulb of Garlic*

*100ml Olive Oil*

*50g Butter*

### *Method*

- 1. Using a large heavy based pan, warm the olive oil over a high heat. Add the langoustine heads and sauté for 4-5 minutes until they start to caramelize golden brown.*
- 2. Remove the pan from the heat, place the langoustine heads into a colander and put to one side.*
- 3. Return the pan to the heat, add the butter and the chopped vegetables and sauté for 3-4 minutes. Add the star anis, fennel seeds and coriander seeds to the pan.*
- 4. Pour in the white wine and reduce this to a glaze.*
- 5. Add the fish stock, garlic cut in half & return the lobster/langoustine heads to the pan .*
- 6. Allow this to boil for 30-45 minutes or until the liquid has reduced by  $\frac{2}{3}$ .*
- 7. Remove from the heat and allow the stock to rest for 1 hour before passing through fine sieve.*
- 8. Discard the langoustine heads and chill the stock, or freeze until ready to use.*

**Langoustine Ravioli**  
**Braised Orange Endive & Langoustine Jus**

**1.5kg live Langoustines**  
**200g Pasta Dough**  
**300g finely sliced Endive**  
**60g un-salted Butter**  
**35g Castor Sugar**  
**1 table spoon Sherry Vinegar**  
**Juice from 1 Orange**

**Method**

- 1. Melt the butter in a pan; add the endive & sauté for 2-3 minutes.**
- 2. Add the sugar, as it starts to caramelise add the sherry vinegar then the orange juice**
- 3. Cook for a further 2 minutes or until the liquid has reduced by 2/3**
- 4. Remove the pan from the heat & place aside.**

**Preparing the Raviolis**

- 1. Separate the tails from the langoustine head (keep the heads for the stock); remove the intestine track from the tails by gently pulling away the central tail fin.**
- 2. Drop the tails into a pan of heavily salted water for 10 seconds then remove immediately onto a tray to cool.**
- 3. Peel away the shells, and then chop the tails to form a course filling**
- 4. Roll out a fine sheet of pasta & cut out 12 discs 8-10cm wide**
- 5. Replace a spoonful of chopped langoustine in the centre, brush the edge of the pasta with a little water & fold over to form an air-tight parcel.**
- 6. Cook the raviolis in boiling salted water for 90 seconds. Serve with the braised endive & the langoustine sauce.**

*Partridge & Foie Gras*  
*Red Cabbage & Apple Sauce*

*4 breasts Partridge (skin removed)*  
*4x 40g (a) grade select Foie Gras*  
*4 large leaves of Savoy Cabbage (cooked in boiling salted water)*

*Preparing the partridge:*

- 1. Gently bat out each breast of partridge & season with salt & freshly ground white pepper.*
- 2. In a hot pan sauté each side of the foie gras for 10 seconds until it is just caramelised.*
- 3. Place a piece of the foie gras on top of the partridge breast & roll over so it forms a tight roulade.*
- 4. Lay out on the work surface a 30cm square piece of cling-film, place one of the cabbage leaves on top & season with a little salt & pepper,*
- 5. Place on top the rolled partridge breast & fold over the cabbage so it forms a tight fit to the partridge,*
- 6. Finally tightly roll the roulade in the cling-film & secure the ends with a knot.*

*Preparing the sauce:*

*1 Bramley Apple*

*30g un-salted Butter*

*30ml White Wine (Sauvignon Blanc)*

*Sugar to taste*

*30ml of fresh Red Cabbage Juice*

- 1. Peel & core the apple, cut into small pieces and place in a small sauce pan with the butter, white wine & a little sugar*
- 2. Cook over a low heat covered with a lid until the apples have broken down to a pulp.*
- 3. Place in a liquidiser & blend until smooth.*
- 4. Gently warm the red cabbage juice and add 2-3 tablespoons of the apple puree*
- 5. Whisk in the 35g of cold diced butter then add a couple drops of sherry vinegar & season to taste*

*Cooking the partridge:*

- 6. Bring a steamer to the boil, cook the partridge for 8-10 minutes, then leave to rest for 3-4 minutes.*
- 7. Cut into three even pieces & serve with a little sauce & some cooked red cabbage.*

**Chef:**

**Tom Kitchin**

**Tartare of Mackerel with Quail Egg, Cucumber and Beetroot Dressing,  
served with Curly Melba Toast**

***1 fresh Mackerel  
½ finely chopped Shallots  
1 tsp finely chopped Chives  
2 tsp light Soya Sauce  
1 tsp Rice Vinegar  
Sliced Cucumber to fit a mould  
1 tsp Olive Oil  
2 cooked Beetroots, blitzed to make a puree  
Crème Fraiche***

***Method***

- 1. Filet the mackerel and take off the skin.***
- 2. Cut flesh off either side of the bone***
- 3. Finely chop mackerel on a frozen chopping bowl***
- 4. Put in a bowl of ice***
- 5. Add chopped shallots, chives, soya sauce and vinegar***
- 6. Add salt and pepper to taste***
- 7. Serve in a cucumber mould***
- 8. Add the beetroot on top with a spoon of crème fraiche***
- 9. Eat fresh with a crispy melba toast***

**The Kitchin's Bacon & Egg**  
**(Braised Pig's Head with Crispy Ears)**

*1 whole Pig's Head*  
*Sauce Gribiche*  
*Pancetta to garnish*  
*1 tsp of Herb de Provence*  
*1 tsp of Fennel Seed*  
*1 tsp of Cumin*  
*1 Garlic Clove*  
*1 tablespoon of Chopped Herbs*  
*1 Quail Egg*

***Method***

- 1. De-bone pig's head keeping all meat attached to the skin*
- 2. Place pig's carcass on to boil (like with chicken stock)*
- 3. Cook for 4 hours and pass*
- 4. Tie head ready for braising*
- 5. Wrap ears in muslin ready for braising*
- 6. Braise head and ears in smoking stock for 5 hours or until meat falls off your fork automatically*
- 7. Once cooked, remove string and open cooked head and remove all excess fat, keeping cheek meat etc to one side*
- 8. Break up braised meat and season with salt, pepper, cumin, fennel and herb de province*
- 9. Place the seasoned meat in the middle of the skin and roll like a roulade*
- 10. Chill for 24 hours*
- 11. Slice the roulade and seal in a hot pan until crispy*
- 12. Slice ears and sautee*
- 13. Finish with garlic and chopped herbs*
- 14. Serve with a fried quail egg and sauce gribiche*

**Chef:**

**William Curley**

**Manjari Chocolate Dome centred with a Grand Marnier &  
White Chocolate Mousse.**  
**Served with Green Tea Ice Cream, Orange Compote**

**Manjari Chocolate Mousse**

*600 gms Milk  
1/2 Vanilla Pod (split & scraped)  
450gms Egg Yolks  
270gms Caster Sugar  
1800gms Manjari Dark Chocolate  
2500gms Whipping Cream*

***Method***

- 1. Boil together the milk and vanilla pod.*
- 2. Simultaneously whisk together the egg yolks and caster sugar until light in colour.*
- 3. Add the boiling milk to the egg yolk mixture and whisk until smooth.*
- 4. Return to the heat, using wooden spoon stir the custard continuously, when the custard thickens at 85°C, remove from the heat and pass through a fine sieve.*
- 5. Add the manjari chocolate, mix until smooth*
- 6. Place the chocolate custard on an ice bain-marie and stir until cold.*
- 7. Whip the whipping cream to the ribbon stage.*
- 8. Fold the whipped cream into the chocolate custard.*

## *Grand Marnier & White Chocolate Mousse*

*500gms Milk  
1 Vanilla Pod (split & scraped)  
60gms Egg Yolks  
110gms Caster Sugar  
50gms Plain Flour  
4 Gelatine Leaves  
500gms White Chocolate  
100gms Grand Marnier  
500gms Whipping Cream*

### *Method*

- 1. Soak the gelatine into ice cold water.*
- 2. Bring the milk and vanilla to the boil.*
- 3. Simultaneously whisk the egg yolks and the sugar, beat in the flour. Ensure that the mix is smooth.*
- 4. Add 1/3 of the boiling milk to the liaison. Mix well and return to the pan.*
- 5. Bring the mixture back to the boil, simmer and cook out for 5 minutes.*
- 6. Remove from the heat and the pre-soaked gelatine. Then place in a mixing bowl.*
- 7. Add the white chocolate and the grand marnier and beat together. Ensure the mixture is smooth.*
- 8. Place the mixture on an ice bain-marie and stir until cold.*
- 9. Whip the cream to the ribbon stage.*
- 10. Fold the whipped cream into the white chocolate mixture.*

## **Feullantine Biscuit**

***200gms Milk Chocolate  
20gms Cocoa Butter  
75gms Praline Paste  
150gms Feullantine Wafer***

### ***Method***

- 1. Melt the milk chocolate and cocoa butter.***
- 2. Add in the praline paste and mix until smooth.***
- 3. Gradually add the feullantine wafers, when they are fully incorporated, allow the mixture to firm a little (for 5 minutes).***
- 4. Place the mixture between 2 sheets of silicon paper and roll out until thin (about 3mm).***

## *Alhambra Sponge*

*400gms Whole Eggs  
100gms Egg Yolks  
200gms unsalted Butter  
160gms Caster Sugar  
50gms Flour  
50gms Cornflour  
60gms Cocoa Powder  
100gms Hazelnuts (roughly chopped)*

### *Method*

- 1. Mix together the egg, egg yolks and sugar over the bain-marie. (Heat up to 40°C).*
- 2. Sieve together the flour, cornflour and cocoa powder.*
- 3. Whisk until ribbon stage. Transfer to a large bowl.*
- 4. Add a small amount of sabayon to the butter, mix in*
- 5. Fold in the flour, cornflour and cocoa powder to the sabayon. Add the butter mixture.*
- 6. Spread onto the sil-pat mat.*
- 7. Sprinkle the chopped hazelnuts evenly on top of the sponge.*
- 8. Bake at 180°C for 10-12 minutes.*
- 9. Allow to cool in wire rack.*

## **Green Tea Ice Cream**

*1000gms Milk  
500gms Whipping Cream  
100gms Caster Sugar  
300gms Egg Yolks  
100gms Caster Sugar  
24gms Green Tea Powder*

### ***Method***

- 1. Boil the milk.*
- 2. Separately boil the cream and sugar. When boiled, add to the milk.*
- 3. Simultaneously whisk together the egg yolks and sugar until light in colour.*
- 4. Add half of the boiling liquid and whisk together until the mixture is smooth. Then return to the pan.*
- 5. Over a low heat, stir the mixture using a wooden spoon until it thickens and coats the back of a spoon (the temperature should reach 85°C), remove from the heat and pass through a fine strainer.*
- 6. Add the trimoline and mix until it is fully incorporated.*
- 7. Place onto an ice bain-marie to cool rapidly, stirring regularly.*
- 8. Add the green tea powder.*
- 9. Churn in an ice cream machine.*

### Orange Compote

*625gms Orange Juice (freshly squeezed)*  
*50gms Caster Sugar*  
*1 Orange Zest*  
*1 Vanilla Pod (split & scraped)*  
*15gms Water*  
*15gms Cornflour*  
*2 Oranges (segmented)*  
*1 Pink Grapefruit (segmented)*

### *Method*

- 1. Boil the orange juice, caster sugar, orange zest and vanilla pod. Reduce to 1 litre.*
- 2. Dissolve the cornflour with the water. Whisk into the orange juice.*
- 3. Simmer the sauce for a further 2-3 minutes. Stirring continuously.*
- 4. Remove from the heat and cool rapidly.*
- 5. Add the segments.*

### To assemble Dome

- 1. Line the dome mould with a thin layer of the manjari chocolate mousse.*
- 2. Pipe a bulb of the white chocolate mousse in the centre.*
- 3. Cut a disc of chocolate sponge and place on top. Soak liberally with grand marnier syrup.*
- 4. Spread a layer of manjari chocolate mousse on top. Place pieces of the feullantine biscuit on top.*
- 5. Place a disc of chocolate sponge on the base of the mould, soak with the grand marnier syrup.*
- 6. Allow to set.*
- 7. De-mould, glaze with chocolate glaze and decorate with chocolate decoration.*

**Sea Salted Caramel & Raspberry Tart with Lemon  
Mascarpone Ice Cream, Raspberry Froth and Croquant  
Biscuits**

**Hazelnut & Almond Sweet Pastry**

*450gms unsalted Butter  
375gms Icing Sugar  
300gms Ground Hazelnuts  
100gms Ground Almonds  
180gms Icing Sugar  
10gms Salt  
100gms Eggs  
130gms Soft Flour*

***Method***

- 1. Roughly chop the unsalted butter. Place in a machine bowl.*
- 2. Sieve the icing sugar, add to the butter and cream together until light in texture and in colour.*
- 3. Sieve ground almonds, icing sugar and salt. Add to the mixture and beat in well.*
- 4. Beat the eggs and gradually add into the mixture.*
- 5. Sieve the flour and mix in. Insure the mixture is smooth and a homogeneous mass.*
- 6. Wrap the pastry in cling film and rest in the refrigerator for at least one hour before use.*

### Sea Salted Caramel

*625gms Sugar  
95gms Glucose  
315gms Cream  
500gms Sea Salted Butter  
3.5gms Sea Salt*

#### *Method*

- 1. Boil the cream, allow to cool.*
- 2. Roughly chop the butter .*
- 3. Make a dry caramel with sugar, glucose and sea salt.*
- 4. Slowly mix in the cream.*
- 5. Mix in the butter and cool.*

### Raspberry Dacquoise

*250gms Ground Almonds  
125gms Icing Sugar  
60gms Plain Flour  
320gms Egg Whites  
250gms Caster Sugar  
300gms Frozen Raspberries (roughly chopped)*

#### Method

- 1. Mix together the ground almonds, icing sugar and plain flour.*
- 2. Whisk the egg whites and sugar to a firm meringue.*
- 3. Fold in the dry ingredients.*
- 4. Mix in the raspberries.*
- 5. Spread onto the sil-pat mat.*
- 6. Bake at 170°C for 18-20minutes.*

### *Caräibe Ganache*

*300gms Whipping Cream*  
*130gms Milk*  
*110gms Egg Yolks*  
*55gms Sugar*  
*300gms Craïbe Chocolate 66%*  
*30gms unsalted Butter*

### *Method*

- 1. Boil together the cream and milk.*
- 2. Simultaneously cream together the egg yolks and sugar.*
- 3. Add half the milk mixture to the egg yolk mixture and beat well.*
- 4. Return to the pan cook until the mixture thickens. Strain the custard through a fine sieve.*
- 5. Pour onto the chocolate. Combine together.*
- 6. When chocolate mix cool down to 39°C add the diced butter, emulsify with stick blender.*
- 7. Allow to set.*

## *Lemon Mascarpone Ice Cream*

*250gms Lemon Juice*  
*2 Lemon Zest*  
*500gms Milk*  
*1/2 Vanilla Pod*  
*275gms Egg Yolks*  
*475gms Sugar*  
*625gms Natural Yogurt*  
*625gms Mascarpone Cheese*

### *Method*

- 1. Boil together the lemon juice and lemon zest.*
- 2. Boil the milk and vanilla.*
- 3. Simultaneously combine the egg yolks and sugar, whisk until the mixture becomes light in colour.*
- 4. Add the lemon juice, mix until smooth. Add the mixture to the boiling milk.*
- 5. Over a low heat, stir the mixture using a wooden spoon until it thickens and coats the back of the spoon (the temperature should reach 85°C), remove from the heat and pass through a fine strainer.*
- 6. Cool rapidly.*
- 7. Mix in the natural yogurt and mascarpone cheese, blend together.*
- 8. Leave the mixture overnight.*
- 9. Churn in an ice cream machine.*

### **Raspberry Froth**

*100gms Raspberry Puree  
30mls Stock Syrup  
Fresh Raspberries  
Lemon Thyme*

#### ***Method***

- 1. Mix together the raspberry puree and stock syrup.*
- 2. Froth the mixture.*
- 3. Add the fresh raspberries and lemon thyme.*

### **Chocolate Croquant Biscuit**

*100gms Caster Sugar  
30gms Glucose  
10gms Cocoa Powder  
12gms Milk  
20gms Almond Strips – lightly toasted  
20gms Cocoa Nibs  
25gms unsalted Butter*

#### ***Method***

- 1. Melt the butter.*
- 2. Combine the sugar, glucose, cocoa powder and milk. Mix until smooth.*
- 3. Add the almond strips and cocoa nibs.*
- 4. Add the butter, mix until fully incorporated.*
- 5. Bake at 180°C for 5 minutes.*

**To assemble Tart**

- 1. Line the tartlet cases with the pastry, rest and blind bake. Allow to cool.***
- 2. Pipe a layer of sea salted caramel on the base of the tart. Sprinkle with roasted hazelnuts.***
- 3. Cut the dacquoise into rounds, place on top with a little raspberry coulis.***
- 4. Place a chocolate disc on the top of the tart. Pipe the caraibe ganache on top.***
- 5. Decorate as desired.***

**Chef:**

**Andrew Fairlie**

## *Foie Gras Poached Duck Egg, Artichoke Barigoule*

*1 Duck Egg*  
*1 slice Cooked Foie Gras [Diced]*  
*1 round of Brioche*  
*Bunch of Baby Spinach*  
*1 Globe Artichoke cooked a la Barigoule [Recipe]*  
*4 tbs Walnut and Sherry Vinegar Dressing [Recipe]*  
*4 drops White Truffle Oil*  
*Truffle Butter*

### *Method*

- 1. Line a small sugar bowl with cling film, lightly oil the cling film with the truffle oil.*
- 2. Place the diced foie gras into the bowl and break the egg on top of the foie gras.*
- 3. Gather the cling film together to enclose the egg and tie tightly with string.*
- 4. Cut the prepared artichoke into eighths, place into a small saucepan with a spoonful of walnut vinaigrette and heat gently.*
- 5. Bring a saucepan of water to the boil and drop in the egg, reduce the heat till the water is on a very gentle simmer, depending on the size of the egg poach till the white is set, between eight to twelve minutes.*
- 6. Toast the brioche on both sides and spread one side with truffle butter.*
- 7. Place the brioche onto the centre of serving plate. Season the washed spinach with a spoonful of vinaigrette and arrange around the brioche.*
- 8. Arrange the warmed artichokes around the brioche on top of the spinach.*
- 9. Cut the cling film to remove the poached egg, drain the egg on a cloth and place on top of the brioche.*
- 10. Spoon the remaining vinaigrette over egg, artichoke and spinach.*
- 11. Season the egg with rock salt and cracked pepper, serve.*

### **Barigoule.**

*500ml Water*

*250ml White Wine*

*200ml Olive Oil*

*500ml Vegetable Stock*

*1 Lemon (halved)*

*2 Carrots (sliced)*

*1 Small Fennel (sliced)*

*4 Shallots (sliced)*

*2 Garlic Cloves (peeled)*

*Sprig of Thyme*

*2 Bay Leaves*

### ***Method***

- 1. Trim the artichokes, rub with half of the lemon and submerge in the water.*
- 2. Heat the oil in a heavy saucepan, add the sliced vegetables and sweat till soft.*
- 3. Add the white wine, the juice from the remaining lemon and the stock, season and add the artichokes and herbs.*
- 4. Cover with a cloth to keep the artichokes submerged and simmer gently till the artichokes are tender, approx 20minutes.*
- 5. Cool artichokes in the liquid.*

## **Walnut Oil And Sherry Vinegar Dressing**

**250 ml Walnut Oil**

**75ml Aged Sherry Vinegar**

**50ml Truffle Juice**

**Salt and Ground Pepper**

### **Method**

- 1. Whisk the salt and vinegar in a stainless steel bowl**
- 2. Whisk in the walnut oil as if making a mayonnaise**
- 3. Whisk in the truffle juice and season with pepper.**

## *Baked Scallop in the Shell, Lemongrass Foam*

*1 hand dived Scallops*

*1 round of Pink Peppercorn Butter*

*Scallop and Lemongrass Stock [recipe]*

*Salt and Pepper*

### *Method*

- 1. Pre heat oven to 220'  
open the scallops, detach the skirts and discard the black sacs,  
wash the skirts and soak over night.*
- 2. Loosen the scallop from the shell but not fully, leave a small part  
of the meat attached.*
- 3. Season the scallop and place a slice of butter on top.*
- 4. Place the scallop onto a tray in into the oven till the butter has  
melted and the scallop is just warm in the centre.*
- 5. Place the shell onto a serving plate with a pile of rock salt, blitz  
the stock till light and foamy and spoon the foam around the  
meat and serve.*

## *Scallop and Lemongrass Stock*

*Washed skirts from a dozen Scallops*  
*1 small Onion (sliced)*  
*1 stick Celery (sliced)*  
*1 ltr Fish Stock*  
*200ml Dry Vermouth*  
*6 sticks of Lemongrass (finely sliced)*  
*12 dried Lime Leaves*  
*250ml whole Milk*

### *Method*

- 1. Sweat the sliced vegetables and skirts in a little butter, add the vermouth, bring to the boil*
- 2. Add the fish stock and simmer for 10 minutes*
- 3. Add the lemongrass and lime leaf, continue to simmer for 5 min*
- 4. Remove from the heat cover the saucepan with cling film and leave to cool.*
- 5. Pass the stock through a chinoise, bring to the boil,*
- 6. Remove from the heat and add the milk.*
- 7. Season and blitz using a hand blender till the stock is light and foamy.*

### *Pink Peppercorn Butter*

*250g unsalted Butter*  
*3 tsp chopped Pink Peppercorns*  
*2tsp finely diced Ginger, [blanched]*  
*1 grated zest from Lime*  
*Salt and Pepper*

### *Method*

- 1. Soften the butter and mix all the ingredients together*
- 2. Roll into a sausage shape in cling film and freeze till required.*

### *Twice Cooked Fillet Of Sea Bass, Creamed Celeriac, Browned Butter*

*175g Sea Bass Fillet  
Creamed Celeriac [recipe]  
50g unsalted Butter  
Juice from half Lemon*

*Method*

- 1. Season the bass with salt and pepper*
- 2. Place into sous-vide bag with a tsp of hazelnut oil and sous-vide.*
- 3. Place the bag into water bath at 60\* for 10min.*
- 4. Remove the fish from the bag, dry on a clean cloth, heat a pan with a little olive oil, place the bass skin side down into the pan and fry till the skin is crisp*
- 5. Add the butter and baste till the butter is foaming, add the lemon juice,*
- 6. Place the fish onto the warmed celeriac puree and spoon the foaming butter over the bass.*

*Creamed Celeriac Puree.*

*1kg Celeriac (diced)  
250g unsalted Butter (diced)  
Juice from one Lemon  
Salt and Pepper*

*Method.*

- 1. Place all ingredients into a sous-vide bag, seal and steam for 1 hour until the celeriac is very soft.*
- 2. Cool slightly and blend to a smooth puree while the celeriac is still warm.*

## *Creamed Rice Pudding with Warmed Winter Fruits*

*600ml Milk*  
*1.2 ltr Double Cream*  
*4 Vanilla Pods (split)*  
*150g Sugar*  
*300g Carnaroli Rice*

### *Method*

- 1. Pre heat oven to 150\*  
boil milk, 1 litre of the cream, vanilla and sugar,*
- 2. Rain in the rice, cover with a buttered paper and place into the oven for 1 hour.*
- 3. Remove from the oven mix well and cool slightly, lightly whip the rest of the cream and fold into the rice.*

### *Warmed Winter Fruits.*

*Pineapple*  
*Mango*  
*Pear*

*Quince*  
*Blackberries*

*2.5kg Sugar*

*4 ltr Water*

*6 Cinnamon Sticks*

*4 Vanilla Pods*

*8 Star Anis*

*8 Whole Cloves*

*10 Juniper Berries*

*6 Orange Zests*

*6 Lemon Zests*

*Method*

- 1. Bring water and sugar to the boil.*
- 2. Add the spices, simmer for 5 minutes.*
- 3. Cover with cling film and chill.*
- 4. Cut the fruits into pieces, sprinkle a little sugar into a dry pan as it begins to caramelize add the fruit except the blackberries and fry gently till the fruits are soft.*
- 5. Add a ladle of the spiced syrup add reheat,*
- 6. Add the blackberries and serve*

