

SCC Scottish Langoustine, Leek & Truffle

Pan-seared Scottish langoustines on tender truffled leeks. The plate is dressed with truffle dressing, pickled Thai shallot, glacial leaves, buckler sorrel and black truffle slices, finished with a foaming langoustine jus.



Last Modified:	October 13, 2011 14:03	Author:	GJ
Produces:	1 serve	Email:	
Scaled:	1 serve	WWW:	

Scaled Qty.	Unit	Item
4	each	Fresh Langoustine, Tails
1	each	Leek - Steamed, 23cm long
3	each	Shallot - Thai Pickled
8	g	Truffle Dressing
4	g	Truffle Vinaigrette
5	g	Langoustine Jus
2	g	Truffle Black Autumn/Winter, chopped
5	g	Glacial, leaves (5 small perfect)
1	g	Truffle Black Autumn/Winter, chopped
1	g	Micro Buckler Sorrel

TO ASSEMBLE THE DISH

1. Trim leeks, season with salt, pepper, truffle vinaigrette & chopped truffle.
2. Place Seasoned steamed leek in centre of plate.
3. Arrange the Thai shallot, micros and glacial leaves as per picture.
4. Dress plate with Truffle dressing
5. Arrange the cooked langoustine along the terrine. Coating with cooking juices
6. Finish with truffle slices and Langoustine foam

CHEFS NOTES;

N.B Ensure all pan juices are poured over the langoustines which will be

IPOD BR - Leek - Steamed

Last Modified:	October 13, 2011 10:15	Author:	GJ
Produces:	7 each	Email:	
Scaled:	7 each	WWW:	

Scaled Qty.	Unit	Item
7	7 each	Leek, x 7 top & tail

YIELD: 7 - leeks - 500g

PRESERVATION: 2 days

1. Trim leek to 30cm removing 2-3 outside layers.
2. Wash thoroughly in cold running water.
3. Place in steam tray, cook 100 deg°C full steam for 20 -22 minutes
4. Use the tip of your knife which should glide through without resistance, If you get a slight resistance as it goes through the layers continue to cook.
5. Remove outer layers, leaving the heart, cut into shape required and chill until needed
- 6 For service vac pack with truffle vinaigrette and sprinkle with chopped truffle
- 7 Warm under pass lights as required

IPOD BR - Shallot - Thai Pickled

Last Modified:	October 13, 2011 10:16	Author:	GJ
Produces:	40 each	Email:	
Scaled:	0 each	WWW:	

Scaled Qty.	Unit	Item
40	each	Shallot - Thai, Pan A
2000	g	Water, Pan A
40	g	Salt, Pan A
		...
100	g	Water, Pan B
100	g	Vinegar Red Wine, Pan B
75	g	Sugar Castor, Pan B
0.5	g	Salt, Pan B
0.5	g	Ground Black Pepper, Pan B
0.5	g	Star Anise, Pan B
1	g	Thyme Fresh, Small Sprig Pan B
1	g	Garlic, Sliced Pan B

YIELD: 40 Shallots

PRESERVATION: COOKED DAILY

METHOD:

1. Blanch the shallots in boiling water in Pan A until two thirds cooked.
2. Combine the rest of the ingredients in Pan B.
3. Bring to the boil.
4. Put the blanched shallots into Pan B and simmer for 2 minutes until tender, but retaining a little crunch texture.
5. Chill in the cooking liquor in blast chiller
6. Prior to service, trim base to enable them to stand on the plate.
7. Reduce a little cooking liquor to glaze

IPOD BR - Truffle Dressing

Last Modified:	October 13, 2011 10:16	Author:	GJ
Produces:	250 g	Email:	
Scaled:	250 g	WWW:	

Scaled Qty.	Unit	Item
50	g	Water
40	g	Vinegar White Wine
25	g	Egg Yolk
4	g	Salt
0.1	g	Ground White Pepper
150	g	Oil Olive Extra Virgin Gold Label
18	g	Oil Truffle
5	g	Truffle Black Autumn/Winter, Chopped, To finish to order

YIELD: 250g

PRESERVATION: 2 DAYS

METHOD:

1. Place egg yolk & vinegar into blender and emulsify
2. Blend separately with a bay-mix, the salt, cayenne, water and oils
3. Add slowly to emulsify the ingredients (like mayonnaise).
4. Taste & adjust seasoning
5. Add chopped truffle to order as required.

IPOD BR - Truffle Vinaigrette

Last Modified:	October 13, 2011 10:17	Author:	GJ
Produces:	48 g	Email:	
Scaled:	48 g	WWW:	

Scaled Qty.	Unit	Item
5	g	Truffle Black Autumn/Winter, chopped
25	g	Oil Olive Extra Virgin Gold Label
6	g	Oil Truffle
10	g	Vinegar Chardonnay
1	g	Salt
0.1	g	Ground Black Pepper, small pinch

YIELD: 48g

PRESERVATION: 1 DAY

METHOD

1. Mix all ingredients together.
2. Store in fridge until required

IPOD BR Langoustine Jus

Last Modified:	October 13, 2011 14:09	Author:	GJ
Produces:	467 g	Email:	
Scaled:	467 g	WWW:	

Scaled Qty.	Unit	Item
33	each	Fresh Langoustine, heads & shell
100	g	Oil Groundnut
120	g	Onion White, peeled, finely diced
40	g	Carrot, peeled, finely diced
40	g	Fennel Fresh, finely diced
20	g	Celery, finely diced
4	g	Garlic
0.5	g	Thyme Fresh
0.5	g	Bay Leaf
0.5	g	Tarragon Fresh, 1 sprig
4	g	Parsley Flat Fresh
200	g	Tomato Plum Vine, chopped, cooked with 1 tbsp oil
20	g	Tomato Puree
60	g	Alcohol Cognac Hennessy Vs, boiled
400	g	Alcohol Chardonnay White Wine, reduce by third
266	g	Water
4	g	Arrowroot, diluted in 30g water
200	g	Cream Whipping
0.6	g	Salt
0.6	g	Ground White Pepper

YIELD: 1400g

PRESERVATION:

METHOD:

1. In a large sauté pan, heat the pan until hot, add oil, then sear the langoustines in batches for about 2 minutes in a sauté pan
2. In a separate large sauce pan over a medium heat, sweat the diced vegetables, garlic and herbs in 50ml of the oil for 5 minutes, stirring from time to time.
3. Deglaze the shells with the Cognac and wine and boil for 1 minute. Add the tomato fondue and the cold water, bring back to the boil, skim and simmer for about 20 minutes.
4. Force the stock through a hard sieve, pressing with a wooden spoon to extract as much juice as possible, then pass through a fine sieve into a small saucepan.
5. Bring to the boil, skim and reduce to about 100ml. Finally add the cream and boil for 2 minutes.

SCC Scottish Mackerel, apple, honey, soy, and ginger

Fresh line caught Scottish Mackerel, marinated brushed with soy honey glaze, on pickled Mouli, compressed ginger apples, buckler sorrel. Watercress salad & soy lime bonito jelly Mackerel served warm straight from grill & re glazed, fresh lime juice.



Last Modified:	October 13, 2011 9:52	Author:	GJ
Produces:	1 serve	Email:	
Scaled:	1 serve	WWW:	

Scaled Qty.	Unit	Item
18	g	Pickled Mouli Juillienne
4	g	Compressed Apple with Ginger, 3 pieces
8	g	Puree - Apple & Ginger Puree, x3
8	g	Watercress Fresh, leaves
6	g	Honey, Sesame & Ginger Glaze and Jelly
		... , TO FINISH THE MACKEREL
80	g	Mackerel Rub
2	g	Lime, Juice
0.1	g	Salt Cornish Sea, To taste
0	g	Micro Buckler Sorrel, or Glacial

TO ASSEMBLE IN SERVICE:

1. Place the mouli in the centre of the bowl
2. Place the dressed watercress leaf on top of the mouli
3. Arrange the compressed apples and jelly around the mouli
4. Place a quenelle of the apple puree to the top of the bowl
5. Arrange the micro herbs on and around the centre of the bowl

TO FINISH THE MACKEREL

1. Lightly brush the mackerel with the honey glaze and place under grill
2. Remove once cooked correctly and good colour is achieved on skin
3. Brush with more glaze and season with sea salt and lime juice
4. Place on top of pickled mouli and watercress and serve

IPOD BR - Compressed Apple with Ginger

Last Modified:	October 13, 2011 9:53	Author:	GJ
Produces:	750 g	Email:	
Scaled:	750 g	WWW:	

Scaled Qty.	Unit	Item
750	g	Apple Cox, Peeled, Cored and Sliced
10	g	Ginger Fresh, Peeled and microplained
200	g	Apple Juice Waterperry

YIELD: 750g

PRESEVATION: 1 DAY

METHOD:

1. Cold infuse the apple juice and finely microplained ginger (infuse for 10 min)
- 2 Pass off, squeezing to extract all flavour from the ginger
- 3 Place juice into sous vide bags
- 4 Peel apples one by one and cut into 1.5cm pieces placing into ginger and apple juice
- 5 Vac Pack asap
- 6 Open bag and vac pack again for a second time
- 7 Open bag and vac pack again for the third time this will remove air and force in ginger and apple flavour turning the apple pieces translucent
- 8 Leave in fridge overnight to infuse and develop flavours

IPOD BR - Honey, Sesame & Ginger Glaze and Jelly

Last Modified:	October 13, 2011 9:55	Author:	GJ
Produces:	450 g	Email:	
Scaled:	0 g	WWW:	

Scaled Qty.	Unit	Item
240	g	Honey
200	g	Soya Sauce Light
75	g	Alcohol Sake
20	g	Ginger Fresh, Microplained
45	g	Bonito Flakes
40	g	Oil Toasted Sesame
150	g	Lime, Juice
4.5	g	Lime, Zest, Microplained
75	g	Water
		...
4	each	Gelatine Bronze Leaf, Soaked in cold water

YIELD: 450g - 300g Jelly - 150g Glaze

PRESERVATION: 2 DAYS

METHOD:

1. Warm all ingredients together and infuse
2. Strain through a muslin cloth
3. Divide the 600g of juice into two 300g batches
4. Take 300g of the stock and add 4 softened leaves of gelatine and chill
5. Reduce the remaining 300g down to 150g for the glaze chill until required

IPOD BR - Pickled Mouli Juillienne

Last Modified:	October 12, 2011 14:45	Author:	GJ
Produces:	500 g	Email:	
Scaled:	500 g	WWW:	

Scaled Qty.	Unit	Item
10	g	Ginger Fresh, thin slices
10	g	Yuzu Zest
1	g	Pepper Szechuan, crushed
66	g	Yuzu Juice (oaita)
250	g	Alcohol Sake
150	g	Mirin
150	g	Vinegar Rice Wine
400	g	Water
10	g	Salt
35	g	Sugar Castor
500	g	Mouli, 8cm long 2mm thick

YIELD: 500g

PRESERVATION: 3 DAYS

METHOD:

1. Tie ginger, yuzu zest and crushed szechuan pepper in a muslin bag and tie
2. Bring water, yuzu, sake, mirin, rice wine vinegar, salt, sugar to the boil. Drop in the muslin cloth aromas to infuse for 20 mins
3. Peel and slice the mouli into julienne
4. Bring pickle liquid back to the boil and drop mouli julienne into it
5. Remove pan from the stove and infuse for 30 minutes
6. Taste, adjust and chill until required

IPOD BR - Puree - Apple & Ginger Puree

Last Modified:	October 13, 2011 9:54	Author:	GJ
Produces:	900 g	Email:	
Scaled:	900 g	WWW:	

Scaled Qty.	Unit	Item
1,000	g	Apple Cox's Orange Pipin (Waterperry)
		...
18	g	Ginger Fresh, Microplained

YIELD: 900g

PRESERVATION: 2 days

1. Remove the peel and chop the apples and sous vide.
2. Cook apples for approx 15min until soft in steamer on 100% steam
3. Blitz all together add microplained ginger and infuse for 20 minutes
4. Pass through a chinoise.
5. Taste and adjust as required.

IPOD BR Mackerel Rub

Last Modified:	October 13, 2011 9:56	Author:	GJ
Produces:	280 g	Email:	
Scaled:	0 g	WWW:	

Scaled Qty.	Unit	Item
40	g	Coriander Fresh, chopped
12	g	Lime, zest
100	g	Ginger Fresh, microplained
12	g	Peppercorn Pink
12	g	Coriander Seeds
1	g	Ground Black Pepper
4	g	Salt
3	g	Garlic
160	g	Oil Olive Cooking Early Harvest

YIELD: 280g

METHOD:

- 1 Mix all together, marinade for 1 hour
2. Brush the underside of the mackerel with this mixture 1 hour prior to service

SCC Butternut Squash, Gorgonzola & Almonds

Ravioli of butternut squash. Served with roasted butternut squash, pickled Thai shallot and whipped gorgonzola cheese. The dish is finished with micro herbs, butternut broth and nibbed almonds



Last Modified:	October 13, 2011 10:55	Author:	GJ
Produces:	1 serve	Email:	
Scaled:	1 serve	WWW:	

Scaled Qty.	Unit	Item
1	each	Butternut Ravioli
8	g	Wilted Garden Greens
3	each	Shallot - Thai Pickled
12	g	Butternut Squash Rounds, 3 pieces
15	g	Butternut Squash Broth
8	g	Whipped Gorgonzola Creme Fraiche, 1 quenelle
2	g	Toasted Nibbed Almonds
2	g	Brown Butter & Amaretto Glaze
0.5	g	Micro Herb, Oxalis

TO ASSEMBLE IN SERVICE:

1. Place the greens in the centre of the plate
2. Place the butternut pieces and Thai shallot around the greens
3. Place the ravioli on top of the greens
4. Finish with micro herbs, Gorgonzola quenelle and nibbed almonds
5. Butternut broth to be served on the side

IPOD BR - Brown Butter & Amaretto Glaze

Last Modified:	October 13, 2011 10:51	Author:	GJ
Produces:	330 g	Email:	
Scaled:	0 g	WWW:	

Scaled Qty.	Unit	Item
40	g	Alcohol Amaretto Di Saronno
40	g	Lemon, Juice
3	g	Salt
0.5	g	Peppercorn Whole Black, Ground

YIELD: 330G

METHOD:

1. In a small saucepan melt 250g of butter unsalted on a medium heat and cook until a nut brown colour. (beurre noisette) Take off the heat and leave to cool.
2. Boil Amaretto to remove alcohol
3. Whisk all of the ingredients together

IPOD BR - Buerre Noisette

Last Modified:	October 13, 2011 13:49	Author:	GJ
Produces:	40 g	Email:	
Scaled:	40 g	WWW:	

Scaled		
Qty.	Unit	Item
50	g	Butter Unsalted

YIELD: 40g

PRESERVATION: Per Service

1. Heat butter slowly over a moderate heat until foaming
2. The butter will start to turn nut brown gradually
3. Ensure it has a golden brown/nutty colour flavour and aroma
4. Pass through a muslin cloth

IPOD BR - Butternut Ravioli

Last Modified:	October 13, 2011 14:18	Author:	GJ
Produces:	60 each	Email:	
Scaled:	60 each	WWW:	

Scaled Qty.	Unit	Item
900	g	Puree - Butternut Squash
		...
1,200	g	Wet Pasta Dough for Ravioli

YIELD: 60 Each

PRESEVATION: FRESH DAILY

METHOD:

1. Place 15g of the mix in the centre of the pasta square marked bottom
2. Cover with a pasta square marked top
3. Seal edges to form a round dome like shape. Ensure no air bubbles are present
4. Push a slight indent to the top of the ravioli
5. Trim with flat edged pastry cutters
6. Blanch in rolling boiling seasoned water
7. Refresh in ice water and store in fridge until required

IPOD BR - Butternut Squash Broth

Last Modified:	October 12, 2011 13:10	Author:	GJ
Produces:	3,000 g	Email:	
Scaled:	3,000 g	WWW:	

Scaled Qty.	Unit	Item
250	g	Butter Unsalted
2,500	g	Butternut Squash, trimmings, roughly chopped
4,000	g	Water
20	g	Salt
1	g	Cayenne Pepper, Pinch
800	g	Butternut Squash, Seeds
200	g	Butternut Squash, Peeling from the squash, roughly chopped
125	g	Butter Unsalted

YIELD: 3000g

PRESEVATION: 2 DAYS

METHOD:

1. In a heavy based pan sweat the squash in the butter lightly until the edges start to break down
2. Season with salt and cayenne
3. Add the water and bring to the boil. Simmer for 20 minutes.
4. Add the seeds, squash peel and butter
5. Bring back to the boil and simmer for a further 10 minutes
6. Strain through fine chinoise. Blitz to emulsify
7. Chill until required

IPOD BR - Butternut Squash Rounds

Last Modified:	October 13, 2011 14:03	Author:	GJ
Produces:	10 each	Email:	
Scaled:	0 each	WWW:	

Scaled Qty.	Unit	Item
15	g	Butter Unsalted
250	g	Butternut Squash, 1 No
3	g	Rosemary & Thyme
3	g	Garlic
1	g	Salt, to taste
0.5	g	Ground Black Pepper, to taste
3	g	Vinegar Sherry

YIELD: 10 Small Rounds @ 20g per Round

PRESERVATION: PER SERVICE

METHOD;

1. In a flat heavy based frying pan heat the butter allow to lightly foam
2. Add the rounds and colour both sides until golden
3. Season with salt and pepper
4. Cook at 180°C for approx 5 minutes until tender
5. Finish with sherry vinegar and aromats
6. Remove from pan and store on flat tray at room temperature ready for service

CHEFS NOTES:

COLOUR BOTH SIDES AND FINISH THROUGH THE OVEN
 NB ALL TRIMMINGS TO BE UTILISED IN BROTH

IPOD BR - Puree - Butternut Squash

Last Modified:	October 13, 2011 13:51	Author:	GJ
Produces:	800 g	Email:	
Scaled:	0 g	WWW:	

Scaled Qty.	Unit	Item
60	g	Butter Unsalted
500	g	Butternut Squash, 2cm dice flesh
1	g	Salt, to taste
350	g	Milk Full Fat
50	g	IPOD BR - Buerre Noisette
1	g	Lemon, Juice

YIELD: 800g

PRESERVATION: 2 DAYS

METHOD:

1. Melt butter in a heavy based pan
2. Add the butternut squash and cook until tender
3. Add the milk and cook for a further 10 minutes
4. Drain from liquid and blitz in vita prep blender using a little of the cooking liquid until smooth
5. Season with salt, lemon and beuree noisette
6. Pass through fine chinoise

IPOD BR - Shallot - Thai Pickled

Last Modified:	October 13, 2011 10:16	Author:	GJ
Produces:	40 each	Email:	
Scaled:	0 each	WWW:	

Scaled Qty.	Unit	Item
40	each	Shallot - Thai, Pan A
2000	g	Water, Pan A
40	g	Salt, Pan A
		...
100	g	Water, Pan B
100	g	Vinegar Red Wine, Pan B
75	g	Sugar Castor, Pan B
0.5	g	Salt, Pan B
0.5	g	Ground Black Pepper, Pan B
0.5	g	Star Anise, Pan B
1	g	Thyme Fresh, Small Sprig Pan B
1	g	Garlic, Sliced Pan B

YIELD: 40 Shallots

PRESERVATION: COOKED DAILY

METHOD:

1. Blanch the shallots in boiling water in Pan A until two thirds cooked.
2. Combine the rest of the ingredients in Pan B.
3. Bring to the boil.
4. Put the blanched shallots into Pan B and simmer for 2 minutes until tender, but retaining a little crunch texture.
5. Chill in the cooking liquor in blast chiller
6. Prior to service, trim base to enable them to stand on the plate.
7. Reduce a little cooking liquor to glaze

IPOD BR - Toasted Nibbed Almonds

Last Modified:	October 12, 2011 13:26	Author:	GJ BB
Produces:	100 g	Email:	
Scaled:	100 g	WWW:	

Scaled Qty.	Unit	Item
100	g	Almond Nibbed
45	g	Alcohol Amaretto Di Saronno
2	g	Salt
5	g	Sugar Castor

YIELD: 100g

PRESERVATION: 4 DAYS SOUS VIDE

METHOD:

1. Mix all ingredients together
2. Place on greaseproof paper on a heavy based tray
3. Roast in dry heat for 8 minutes at 165°C
5. Allow to cool

IPOD BR - Wet Pasta Dough for Ravioli

Last Modified:	October 13, 2011 10:36	Author:	GJ
Produces:	1,200 g	Email:	
Scaled:	g	WWW:	

Scaled Qty.	Unit	Item
500	g	Flour Pasta OO
10	g	Water
0.5	g	Saffron Powder
7.5	g	Salt
4	each	Egg - Free Range, Whole
2	each	Egg - Free Range, Yolk
32	g	Oil Olive Cooking Early Harvest

YIELD: 1200g

PRESERVATION: 1.5 days

1. Accurately weigh the flour and place into robo-coupe
2. Weigh the water, add saffron and bring to the boil and reduce. ENSURE SAFFRON HAS DISOLVED. Add the salt.
3. Weigh eggs, mix with oil and add saffron water passed through muslin cloth
4. Add egg mixture very slowly into robo coupe until all incorporated.
5. Knead together

IPOD BR - Whipped Gorgonzola Creme Fraiche

Last Modified:	October 12, 2011 13:31	Author:	GJ
Produces:	300 g	Email:	
Scaled:	300 g	WWW:	

Scaled		
Qty.	Unit	Item
150	g	Cheese Gorgonzola Dolce
150	g	Creme Fraiche
3	g	Salt
0.1	g	Cayenne Pepper

YIELD: 300g

PRESERVATION: PER SERVICE

METHOD:

1. Place the crème fraiche, Gorgonzola, salt and cayenne pepper in a mixing bowl
2. Whip in kitchen aid until stiff peaks are formed

IPOD BR - Wilted Garden Greens

Last Modified:	October 13, 2011 10:47	Author:	GJ
Produces:	100 g	Email:	
Scaled:	100 g	WWW:	

Scaled		
Qty.	Unit	Item
100	g	Garden Greens

PRESERVATION: TO ORDER

METHOD:

1. In a large saucepan cook the garden greens on a high heat in a tablespoon of butter and 60ml of boiling water, and a pinch of salt.
2. Cook until tender - check seasoning and serve