

ISSUE 96 | DECEMBER 2017  
SCOTTISH EDITION | FREE

# Foodies

A CELEBRATION OF FINE FOOD AND DRINK

**40**

**RECIPES**

and top chefs  
Martyn Nail  
Jeff Bland

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break at the  
G&V Royal  
Mile Hotel



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wonderful time  
of the year...



**'TIS THE  
SEASON**

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# Foodies

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# Eat, drink & be merry

**C**HRISTMAS TIME means many things: twinkling trees, warm mulled wine, families coming together, and, most importantly, lots of delicious food. Ahead of the most wonderful time of the year, we've got the lowdown on everything you need for the tastiest Christmas yet. Nigel Slater is taking care of the festive classics from turkey to mince pies, pp.12-19, while five star secrets from Claridge's will give your feast that sophisticated edge, pp. 24-29. If you're in charge of puds this year, Edd Kimber's seasonal showstoppers are bound to be the grand finale to any festive feast, pp.32-39. On the tippie side, we've got a cocktail recipe for each of Scotland's finest spirits, whisky and gin, pp.61-63.

We're here to help with your Christmas shopping too, with our luxury gourmet gift guide, pp.21-23, and our Secret Santa perfect stocking fillers, all under £15, p.41. Speaking of treats, don't miss out on the chance to win a one night stay for two at Edinburgh's stunning G&V Royal Mile Hotel, complete with a delicious dinner and a fabulous cocktail experience that's sure to lift your spirits, p.11.



**Nigel Slater**  
 is a chef and food  
 writer, known for  
 his TV appearances  
 and column in  
 The Observer.



**Edd Kimber**  
 is a baker, food  
 writer, and winner  
 of the very first  
 Great British  
 Bake Off.



Of course, Christmas isn't the only thing to be excited about in December. Hogmanay is Scotland's favourite holiday, so we've rounded up the best parties around to help you find the perfect place to bring in the new year, pp.43-45. Michelin-starred Number One is also celebrating this month as they mark their 20th anniversary, so, in honour of one of Edinburgh's finest restaurants, we've got the insider story from the man who knows it best, Executive Chef Jeff Bland, pp.46-47, along with a signature recipe.

No matter how you celebrate, be inspired by the festive spirit and make sure your December is delicious.

**Sue Hitchen,  
 Editor**



# BE A JERK THIS XMAS

**Bored of the same old bland  
Christmas party menu?**

Well, don't despair. Say hello to the Alternative Christmas Dinner from Trenchtown. It's a jerk infused festive feast, fired up with Caribbean flava and served with delicious rum cocktails. Leave the over-cooked, under-seasoned turkey to Ebenezer and the Cratchit family and get stuck in to some culinary Christmas crackers from the Islands.

**Book your Christmas party  
today by phoning:  
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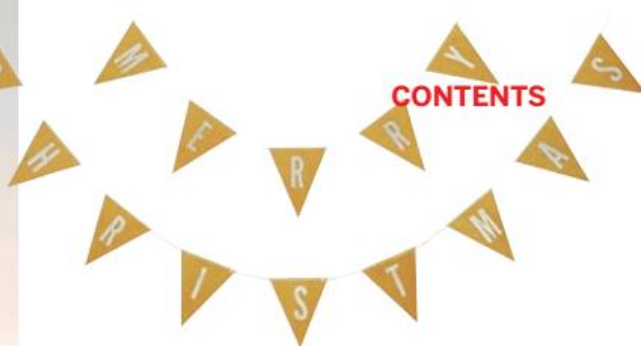
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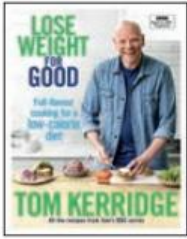


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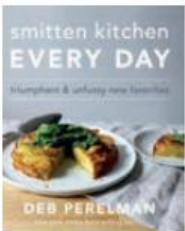
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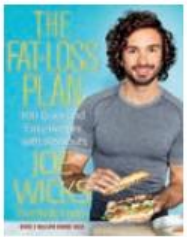
## Cooking the books



**Lose Weight for Good**  
**Tom Kerridge, Absolute Press, £22**  
 Two Michelin-starred chef Tom Kerridge proves diets can be as tasty as they are healthy.



**Smitten Kitchen Every Day**  
**Deb Perelman, Square Peg, £25**  
 Simple, wholesome and delicious, you'll be cooking these irresistible recipes for a lifetime.



**The Fat-Loss Plan**  
**Joe Wicks, Bluebird, £16.99**  
 Beat the January slump with best-selling health coach Joe Wick's 100 brand new recipes and workouts for a healthy 2018.



## Gordon Ramsay's Ultimate Christmas

Be the host with the most this Christmas with a little help from the fantastic Gordon Ramsay. The top chef will be guiding viewers through everything they need for the best Christmas dinner yet as he prepares his favourite festive dishes at home with his family, from the ultimate turkey to superb stuffing and a stunning showstopper of a dessert.

*Gordon Ramsay's Ultimate Christmas premieres on weekdays on Food Network UK from the 9th October at 12pm.*



## What's on



**CHRISTMAS JUMPER PARTY**  
**10 December, Glasgow**

Worried that only your family will have the opportunity to see your fabulously cringy Christmas jumper? Worry no longer. You can put your light-up reindeer or minion-style Santa on display at Missoula's cheeky Sunday celebration of all things festive. For every wince-worthy costume, there will be a captivating cocktail expertly mixed to maximise your holiday spirit.



**BACK TO SCHOOL COOKERY CLASS**  
**20 December, Edinburgh**

Parents, team up with your mini masterchef for a fantastic seafood cookery class designed by MasterChef winner Jane Devonshire. Hosted by Seafish at the Edinburgh School of Food & Wine, this unique class aims to help inspire families to introduce more fish into their midweek dinners, and teach kids valuable kitchen skills and confidence.



**WREATH MAKING WITH GIN COCKTAILS**  
**9 & 16 December, Glasgow**

Get your Christmas aesthetic pitch perfect with Little Botanica's wreath making workshop, complete with creative Eden Mill craft gin cocktails. Sip away while you design your own unique door decoration with natural materials to give you holiday charm from the entrance to the heart of your home.

## 'Tis the season to bake free-from!

Whether you're making gluten-free mince pies or a vegan plum pudding, Real Foods can cater for your every baking need this Christmas. As the largest independent Scottish retailer of organic, plant based and special diet foods, we are your one-stop shop for the festive season when you need free-from options.

We've been providing excellent quality baking ingredients since 1963, so you can count on us to supply you with everything you need – from gluten-free flours to vegetarian suet and dairy-free cream. We always go the extra mile to help you find the products you need, so whatever diet you may be following, no one needs to miss out on the festive fun.

With over 10,000 items in our range, there is plenty of choice, but we're always happy to source new products to help you create your show-stopping bakes!

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## 'TIS THE SEASON

Get into the festive spirit at The Balmoral. This year they've teamed up with iconic jewellery house Hamilton & Inches and luxury watchmaker Patek Philippe for a Christmas Time theme which incorporates a clockwork inspired installation and a series of bespoke events. Check out the Past, Present and Future whisky event in SCOTCH for an extra special tasting experience. [www.roccofortehotels.com](http://www.roccofortehotels.com)



## MERRY WITH MAKAR

Give the gift of Christmas spirit with Makar's brand new stocking filler sized festive gift pack. An exclusive limited edition release with three delicious flavours, including their famous aged gin, the spirits in this set are perfect for winter cocktails and are sure to bring a smile to any adventurous gin lover's face. [www.glasgowdistillery.com](http://www.glasgowdistillery.com)



## CORDIALLY AWARD WINNING

The Scottish Fruit company took home the Quality Food Award 2017 with their delicious Gooseberry & Mint Scottish Fruit Cordial. Based in Portobello, the company might be only three years old but they've been plucking fresh ideas faster than their gooseberries and it shows. [www.thescottishfruitcompany.co.uk](http://www.thescottishfruitcompany.co.uk)



## GIN-OGRAPHY

Producers of over 70% of the UK's gin, Scotland knows its spirit. Check out Visit Scotland's latest interactive gin map celebrating the country's impressive legacy with a coast to coast adventure through Scotland's distilleries. That's something we can raise a glass to. [www.visitscotland.com](http://www.visitscotland.com)

## SMASHING IT

The much loved millennial fruit takes over Glasgow with the opening of new avocado-themed restaurant, Avo Avo, in Finnieston. Fresh, nutritious, and Instagram-ready, take your pick from a whole range of green delights, from the classic smashed avo toast, to the hearty avo mac and cheese and avo burger buns, to oh-so-creamy avo ice cream. [www.avoavo.co.uk](http://www.avoavo.co.uk)





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[www.cotswoldtrading.com](http://www.cotswoldtrading.com), £4.50  
Cotton Turkey Napkins  
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Christmas Crackers  
[www.sophieallport.com](http://www.sophieallport.com), £16



Mistletoe Wreath  
[www.gettingpersonal.co.uk](http://www.gettingpersonal.co.uk), £19.99



Star Glass Tray  
[www.sophieallport.com](http://www.sophieallport.com), £16

Copper Candleholder  
[www.aprilandthebear.com](http://www.aprilandthebear.com), £7.12

# DECK THE HALLS



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Glass Cloche  
[www.thewhitecompany.co.uk](http://www.thewhitecompany.co.uk), £45



Handmade Punch Bowl  
[www.johnlewis.com](http://www.johnlewis.com), £45



Winter Woodland Placemats  
[www.kitchencraft.co.uk](http://www.kitchencraft.co.uk), £9.99



Cheese Knives  
[www.decoratorsnotebook.co.uk](http://www.decoratorsnotebook.co.uk), £26.95





**WIN**

# Win a festive city break at the G&V Royal Mile Hotel

**A**RE YOU looking to escape from everyday life and spend some quality time with a loved one this festive season? Ready to get into the Christmas spirit, but still want to experience the best of city charm? You're in luck: this month, we've teamed up with the five-star G&V Royal Mile Hotel to offer one reader the ultimate Christmas present - a gourmet city break for two. Situated in the historic heart of the capital, G&V is the perfect starting point from which to explore Edinburgh, from the Christmas Market to Christmas shopping.

The lucky winner and their guest will be treated to a night in one of the hotel's signature rooms, complete with a gin and tonic on arrival to kickstart

the experience and the drinks fridge to enjoy. After spending the day in the city, a fabulous three course meal in Cucina, the hotel's acclaimed fine dining restaurant, is next on the schedule. A glamorous, colourful dining room, this award-winning restaurant boasts a modern Italian menu full of rich flavours and fresh, seasonal ingredients.

Top it all off with a dynamic drinks experience in the artistically designed Epicurean Bar. Here you'll have the chance to explore the colourful, seasonal cocktail menu, where drinks are blended with creativity and flourish, and feature home grown flowers and herbs from their house EvoGro hydroponic and honey from their own rooftop bees. ●

## **TO ENTER**

For your chance to win this great prize, simply answer the following question:

**What is the name of the G&V bar?**

To win, either like our page on Facebook and send us a message with your name and email address or email your details to [enter@foodiesfestival.com](mailto:enter@foodiesfestival.com)

T&C: Entries must be received by 30/11/17. Prize is valid for a one night stay for 2 with 3 course dinner in Cucina and value of £75 to spend in the Epicurean Bar. Prize is subject to availability and cannot be used in conjunction with any other order. Must be redeemed before 30 June 2018. Prize must be pre-booked and is subject to hotels discretion. Entrants and guest must be 18+. No cash alternative. Non-transferrable. Editor's choice is final.

# 'The jewel of midwinter'

Britain's most loved food writer Nigel Slater shares his warming winter recipes for the perfect Christmas

**G**INGERBREAD biscuits with icing like melting snow; steaming glasses of 'glow-wine'; savoury puddings of bread and cheese and a goose with golden skin and a puddle of apple sauce. Winter is the time for marzipan-filled stollen, thick with powdered sugar, pork chops as thick as a plank, and rings of Cumberland sausage sweet with dates and bacon.

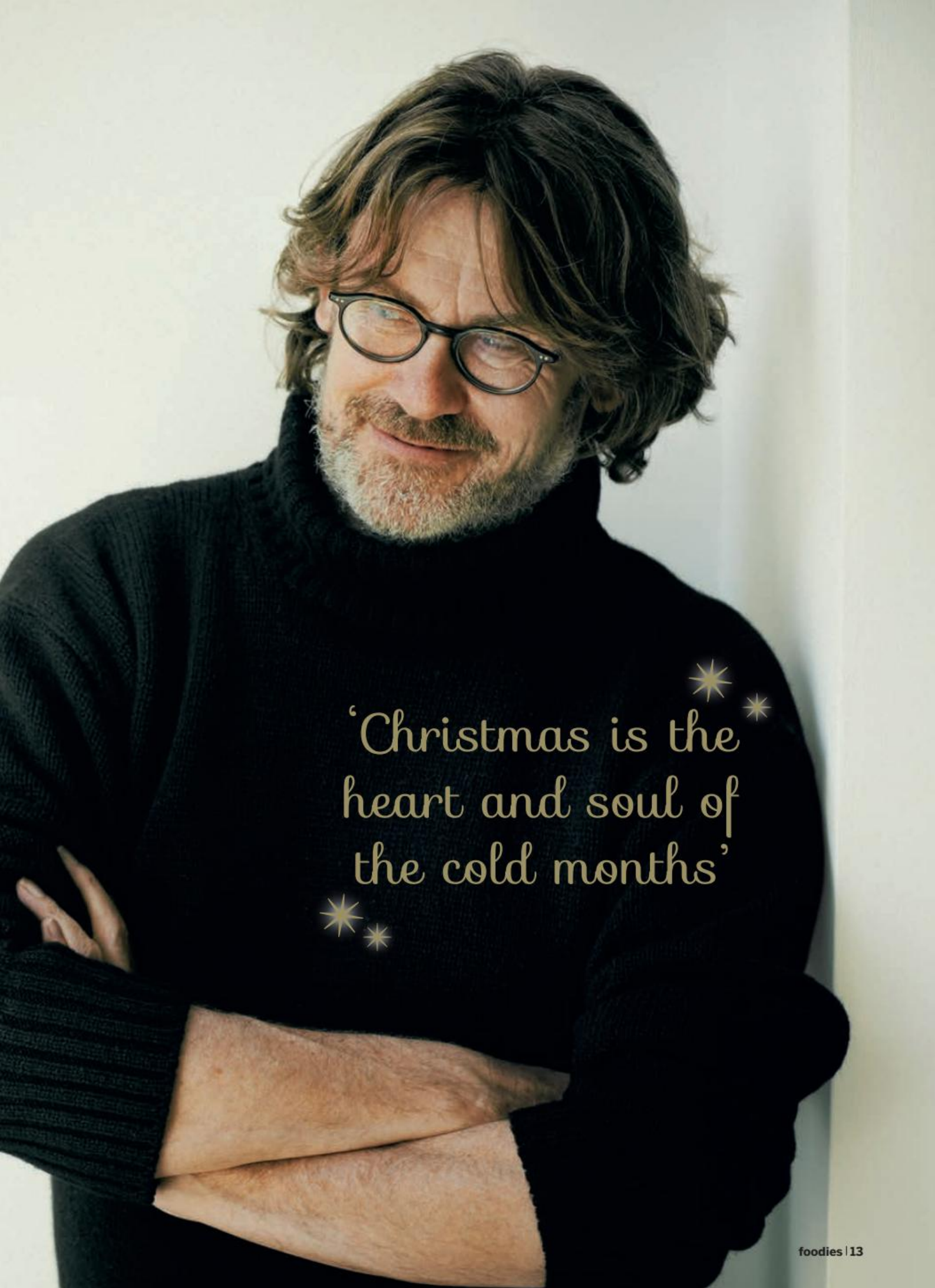
The flavours of winter come at us like paper-wrapped presents in a Christmas stocking. Ginger, aniseed, cardamom, juniper and cloves. Fruits dried on the vine, and preserved in sugar. Winter food is about both celebration and survival. It is about feasting - roast turkey, plum pudding and fruit cake; frugality - bean soups and mugs of miso broth; it is the food of hope - lentil soup for good luck on New Year's day, and the food of love - the mug of hot, cardamom-spiced chocolate you make for a loved one on a freezing day.

Christmas is celebrated by Christians and non-Christians alike. It is a cultural event as much as a religious one, and its history is confused. Happily atheist, I celebrate Christmas as much as anyone, with food and gifts and, yes, carols, but I fully accept that much of my own celebration has a religious history.

Christmas is a vast steaming pudding of Christianity, folklore, paganism, tradition and commerce. Those of us who are of a tolerant, open-minded and intelligent society can make our Christmas whatever we want it to be. To put it another way, we can have our cake and eat it.

We tend to remember Christmases with exemplary clarity. Something unusual that happens over these twelve days at the heart of winter is unlikely ever to be forgotten. Even the most innocent event is almost guaranteed to be re-lived with a certain annual glee. My own catalogue of unlikely Yuletide events has involved a Christmas Eve where I forgot to tell the family I was coming home, only to find they had left for the week (I was taken in, waif-like, by generous neighbours). The year the cake sat half-iced because I had run out of icing sugar. The Christmas morning I realised the goose was too long for the oven and had to be cut in half.

For me Christmas is the heart and soul of the cold months, the jewel in the crown of midwinter, a time to feast and to give. But it is, after all is said and done, just a few days that sit at the heart of the season. Three months of our year in which to offer warmth, welcome and something good to eat to all. ●



*‘Christmas is the  
heart and soul of  
the cold months’*

# Roast turkey with sweet potato stuffing

I cook my turkey for slightly less time than most. The trick is in the resting. You can time it as I suggest below, or you can use a meat thermometer. The latter is the most accurate method to determine the readiness of your bird. Insert the point of the thermometer at the thickest part of the leg – when the temperature reads 65°C, the bird is ready to be removed and rested (the temperature applies to a higher-welfare, traditional breed). Resting results in juicier meat and should be for a minimum of thirty-five minutes.

## Serves 10

### For the stuffing

1kg sweet potatoes  
200g light open bread,  
such as ciabatta  
250g pancetta, in the  
piece  
2 tbsp olive oil  
350g banana shallots  
500g sausage meat  
2 tbsp thyme leaves  
6 sage leaves

### For the turkey

4.5kg turkey  
6 tbsp goose fat

- Set the oven at 200°C. Peel the sweet potatoes, cut them into large piece, then steam, in a steamer basket or a colander over boiling water, until very soft and crushable. A matter of twenty-five minutes or so. Tear the bread into postage-stamp-size pieces, scatter over a baking sheet and bake until dry and pale gold.
- Cut the pancetta into 2cm cubes. Warm the oil in a frying pan, add the cubes of pancetta and fry until fragrant and the fat has turned golden. Peel and finely chop the shallots. Remove the pancetta as soon as it is ready then soften the shallots in the pan. Break up the sausage meat, stir briefly into the ingredients in the pan, then set aside.
- Mash the sweet potatoes roughly with a fork, then add the dried bread and the pancetta, the shallots, the thyme leaves and the sage, finely shredded. Season with salt and black pepper, mix thoroughly, then shape half the mixture into 16 balls,

each slightly bigger than a golf ball. Stuff the remaining half of the mixture into the turkey, pushing it deep inside the body of the bird.

- Place the turkey in a roasting tin, baste it generously with the goose fat and roast for 25 minutes. Lower the heat to 180°C and continue roasting for a further two hours. Baste the breast of the turkey twice with the cooking juices from the roasting tin during this time. (Be quick, so the oven doesn't lose any heat.) Halfway through roasting, when the bird has been cooking for about seventy-five minutes, turn the bird over and place the remaining balls of stuffing around the sides. Alternatively, and this is what I often do, bake them in a little goose fat in a separate baking tin.
- Remove the turkey from the oven and let it roast for thirty-five to forty minutes. Don't skip this, no matter how much everyone pleads for their dinner. I cannot emphasise this enough.



# Ham with quince paste, cauliflower and dill

I have cooked a ham around this time of year for as long as I can remember. A practice run for the ham I will need over Christmas, that eternally useful cut-and-come-again joint for lunch, supper, sandwiches. The quince jelly is a good idea; it stays put in the oven, which is more than you can say for maple syrup or apricot jam, which you painstakingly paint over the meat only to find it slides off into the tin. The fruity-tartness is welcome with the sweet pink ham.

**Serves 6 hot (with enough for a further 6 cold)**

2.5kg gammon, rolled and tied  
250g quince paste  
4 tbsp dry Marsala or medium dry sherry

## **For the stock**

An onion  
5 cloves  
A cinnamon stick  
10 black peppercorns  
3 bay leaves

## **For the cauliflower**

1.3kg cauliflower  
25g dill

- Put the gammon into your largest saucepan or stockpot. Peel and halve the onion, then add it to the water along with the cloves, cinnamon stick, peppercorns and bay leaves. Bring to the boil, then turn down the heat and remove any froth from the surface of the liquid with a draining spoon. Partially cover with a lid and leave to simmer, gently, for an hour and a half. After an hour's cooking, turn the meat over.
- When the ham is ready, remove it from the cooking liquor and place it in a roasting tin, reserving the stock. Heat the oven to 200°C. Mix the quince paste and the Marsala or sherry in a small saucepan, letting it bubble briefly until it melts. Spread the paste over the ham. Bake for twenty-five to thirty minutes, or

until the glaze has set. Remove and loosely cover with foil to keep warm.

- While the ham bakes, break the cauliflower into florets and place in a saucepan. Ladle enough of the hot ham stock into the cauliflower pan to cover the florets, then bring to the boil – no need to add salt. Let the florets simmer until tender, about twenty to twenty-five minutes.
- Remove half the cauliflower with a draining spoon and place in a warm shallow dish. Put the remaining cauliflower and 200ml of the cooking stock into a blender with the dill (do not overfill – you may need to do this in two lots). Pour the cauliflower and dill puree over the cauliflower florets.
- Serve the ham, carving it thinly, with the cauliflower. You will have plenty of ham left for tomorrow.



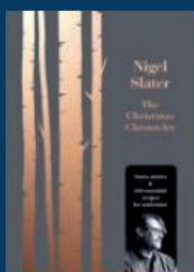
# A jolly good mince pie

A classic, simple mince pie, devoid of bells, whistles and creative meddling. The pastry is a rich but workable shortcrust. It won't collapse in the carol singer's mittens. The pies themselves will stand or fall by the quality of the mincemeat. Go for broke, Christmas is not the time for parsimony. The little darlings are at their most delicious when eaten warm. Baked a day or more before, they reheat.

## Make 18 small pies

75g unsalted butter  
75g lard  
150g plain flour  
An egg yolk  
A little cold water  
375g good quality mincemeat  
Icing sugar, for dusting

- Cut the butter and lard into small pieces and rub it into the flour with your fingertips until you have what looks like coarse, fresh breadcrumbs. If you do this in the food processor it will take a matter of seconds. Add the egg yolk, then mix briefly with just enough water to bring to a smooth dough. You will probably need only one or two tablespoons.
- Bring the dough together into a firm ball, then knead it gently on a floured board for a couple of minutes until it softens. Reserve half of the dough, then roll the remainder out thinly. Set the oven at 200°C.
- Using cookie cutters or the top of an espresso cup, cut out eighteen discs of pastry (there may be a tiny bit left over). Place twelve discs of the pastry in the tartlet tins, reserving six for the second batch, smoothing them up the sides so the edges stand very slightly proud of the tin.
- Fill each one with a dollop of mincemeat. Be generous. Roll out the reserved pastry with any leftover trimmings and make a further eighteen discs of pastry, reserving six again. Slightly dampen each of these round the edge with cold water then lay them over each tart and press firmly to seal the edges.
- Using the point of a small kitchen knife cut a small slit in the centre of each pie and bake for twenty minutes until golden. Let them cool for a few minutes, then slide them out of their tins with a palette knife and serve warm, dusted with icing sugar. Repeat with the remaining pastry discs and mincemeat.



*The Christmas Chronicles* by Nigel Slater, published by 4th Estate, £26.  
Photo © Jonathan Lovekin



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# Gourmet Gifts

Treat your loved ones to these fabulous foodie gifts



## GRAND MUG GIFT SET

[www.lecreuset.co.uk](http://www.lecreuset.co.uk)

A luxury gift for the friend that deserves nothing but the best, famed cookware brand Le Creuset's Grand Mug gift set comes complete with a stainless steel snowflake stencil for a super seasonal cappuccino.

£33



## 12 GINS OF CHRISTMAS

[www.edenmill.com](http://www.edenmill.com)

For a gift with spirit, this set is the perfect parcel for any gin lover. Launched just this year, the luxury box features 12 unique handcrafted gins, including the seasonal Mulled Gin, cardamom spiced Rai Gin and the Caribbean flavoured Slackwater Gin, as well as the signature Eden Mill favourites, with a pair of tulip glasses thrown in for good measure.

£69

## WHISKY CRACKERS

[www.drinksbythedram.com](http://www.drinksbythedram.com)

For a little more sip with your cracker snap, Drinks by the Dram's Whisky Crackers are sure to kickstart Christmas celebrations with a bang. Each box comes with six crackers, each with a different whisky, for added interest, as well as the classics no cracker is complete without: a tacky party hat and rubbish joke. Cheers!



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### MACARON MAKING CLASS

[www.mademoisellemacaron.co.uk](http://www.mademoisellemacaron.co.uk)

Struggling to find a gift for a friend with a sweet tooth? Gift them the chance to perfect the art of patisserie with a Mademoiselle Macaron masterclass. A three hour class that offers guests the chance to learn five different flavours of macaron and discover top tips from the Mademoiselle herself, this is a fabulous foodie experience with plenty of charm.



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### GRIMBLE'S APPLE SYRUP SET

[www.grimblesvinegar.com](http://www.grimblesvinegar.com)

Grimble's brand new luxury syrup gift set makes for an intriguing gift for the adventurous home cook, complete with the likes of Apple Whisky Syrup, Apple Amaretto Syrup and Apple Rum Syrup. Drizzle on puds, roast with veg or shake up in a cocktail for the ideal festive gift.

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[www.eteaket.co.uk](http://www.eteaket.co.uk)

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# A Claridge's Christmas

Nothing says Christmas like Claridge's, so bring some of the luxury home with these signature recipes from the legendary hotel



It has been said that one's stay at Claridge's begins in the taxi, when the words 'take me to Claridge's' are uttered. This is when that feeling strikes: the anticipation that something extraordinary is about to happen.

The kitchen is the engine of Claridge's, it turns, turns, turns... and never stops. It's a steamship on full throttle. Spending time there, you feel like you're travelling at warp speed – all with a bit of Willy Wonka theatrics thrown in, thanks to the pastry department and their renowned afternoon tea creations.

If you have ever stayed at Claridge's, you will know that what stays with you when you return home is an all-encompassing experience that you cannot fully recreate. After a 200-year history, it is clear: the Epicurean spirit and the art of hospitality lives, breathes and thrives at Claridge's. ●

## Lobster Thermidor

**Serves 4**

4 whole cooked lobsters  
100g Mornay sauce  
2 tarragon sprigs, finely chopped  
40g salted butter, softened  
Sea salt, to garnish  
Pea shoots, to garnish

### *For the lobster bisque*

100g salted butter  
400g lobster shells (from the claws and knuckles)  
300ml brandy  
60g peeled chopped carrot  
60g peeled chopped fennel  
60g peeled chopped onion  
25g tomato purée  
100ml white wine  
25g plain flour  
1 litre hot chicken stock  
3 unpeeled garlic cloves, crushed  
3 star anise  
1 chopped lemon grass stalk  
4 tarragon sprigs

- Cut each lobster in half. Insert the point of the knife into the centre of the head (you will see the natural point), then take the knife through the front of the head. Turn the lobster and cut in the other direction towards the tail. Trim away the thin spiny legs. Remove the knuckles and claws. Clean the cavity of the front shell. Carefully lift out the tail, turn over on to a chopping board and cut through 4 times. Crack the claws and remove the shell, then do the same with the knuckles. Keep the lobster meat refrigerated until needed.

- For the bisque, add half of the butter to a heavy-based saucepan and place over a high heat. Add the claw and knuckle shells and gently caramelize. Add half of the brandy, flame and leave to reduce for 2 min. Add the remaining butter and brandy. Reduce the heat to medium, add the carrot, fennel and onion and sweat for 4 min.

- Stir in the tomato purée and cook for 3 min. Add the white wine and reduce for 2 min. Stir in the flour, then add the hot stock. Mix well. Add the garlic, star anise and lemon grass. Bring to the boil, skim and cook for 40 min. Remove from the heat and add the tarragon sprigs.

- Leave to stand for 5 min before passing through the sieve. Over a medium heat, reduce the lobster bisque by half, to about 160ml. Leave to cool.

- Preheat the oven to 180°C. In a small



bowl, mix together 100g of the Mornay sauce, about three-quarters of the reduced bisque and the tarragon.

- Place the empty lobster shells on the baking trays. Carefully place the cut lobster tails presentation side up (meaning the opposite tail in the opposite shell, red side up, into the tail shell) and the claw and knuckle meat into the empty front cavity shell. Brush

all the lobsters with the soft butter. Cover with foil and reheat gently in the oven for 4 min.

- Remove the foil from the lobster heads only. Fill this shell and cover the lobster meat with the lobster Mornay glaze. Brown under a hot preheated grill, remove the remaining foil and serve garnished with the sea salt and pea shoots.

'Claridge's  
is Claridge's  
and everywhere  
else is  
everywhere  
else'

# Roast beef sandwich

## Makes 4

8 brioche slices  
10g sorrel leaves,  
shredded  
750g roast beef, thinly  
sliced  
10g watercress, leaves  
picked

### *For the brown butter*

250g salted butter,  
cubed  
Juice of ½ lemon

### *For the Bordelaise butter*

500ml red wine  
300ml beetroot juice  
1 tbsp red wine vinegar  
40g shallots, finely  
chopped  
10g green peppercorns,  
finely chopped

### *For the horseradish cream*

100ml whipping cream  
25g horseradish root,  
peeled and finely  
grated  
Juice of ½ lemon  
Sea salt

### *For the crispy shallots*

Vegetable oil, for deep-  
frying  
30g shallots, thinly  
sliced  
Gram flour, for dredging

- First, make the brown butter. Heat the butter in a hot saucepan and cook it to the noisette stage (until it turns a light brown and releases a nutty scent). Remove from the heat and stir in the lemon juice, then transfer to a jar or container.

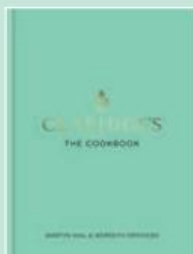
- Next, make the Bordelaise butter. Heat the wine, beetroot juice, vinegar and chopped shallots in a saucepan over a high heat until reduced to a syrup consistency, about 5 minutes. Add the peppercorns to the reduction then fold everything into the brown butter. Refrigerate for up to 2 weeks until needed.

- To make the horseradish cream, carefully whip the cream in a small bowl just until it starts to leave a trail. Fold in the horseradish, lemon juice

and salt. The acidity of the juice will also thicken the cream at this stage, so be careful not to over-whip and split the cream.

- To make the crispy shallots, heat the oil to 150°C. Roll individual shallot strands in gram flour, then deep fry in the oil until golden and crisp, about 5 minutes. Remove with a slotted spoon and drain on kitchen paper.

- Lightly toast the brioche. Spread Bordelaise butter on each slice of toast and cover with the horseradish cream. Add the shredded sorrel and layer the seasoned roast beef over the top, as thick as you like. Finish with the picked watercress leaves and the crispy shallots (not pictured but absolutely essential).



*Claridge's: The Cookbook* by Martyn Nail & Meredith Erickson, published by Mitchell Beazley, £30. [www.octopusbooks.co.uk](http://www.octopusbooks.co.uk). Photo © John Carey



Perfect for  
using up any  
Christmas  
Day  
leftovers



# Chocolate sandwich biscuits

## Makes 30 sandwiches

You can make the ganache up to 3 days ahead of time. In lieu of liquid invert sugar, you can use honey in a pinch, a natural invert sugar.

### For the chocolate ganache

75g dark chocolate (at least 55% cocoa solids), broken into pieces  
90ml whipping cream  
8g liquid invert sugar  
30g unsalted butter, softened

### For the biscuits

2 eggs  
190g Demerara sugar  
250g dark chocolate (at least 55% cocoa solids), broken into pieces  
50g unsalted butter  
50g strong white flour  
¼ tsp baking powder  
Pinch of salt

- To make the ganache, melt the chocolate in a medium heatproof bowl placed over a saucepan of simmering water, or simply in the microwave. In a small saucepan, bring the cream and invert sugar to the boil over a medium heat, then remove from the heat. Pour one-third of the hot cream into the melted chocolate. Using a spatula, stir briskly to incorporate the cream. The chocolate might look grainy and split at this point – don't worry! Repeat twice more, adding another third of the cream at a time. The chocolate should now be smooth and glossy. Add the butter and stir well.

- Using the spatula, clean the sides of the bowl, scraping any errant ganache back into the mix. Place a sheet of clingfilm directly on to the surface of the ganache to prevent a skin from forming. Leave to set at room temperature for 12–24 hours.

- The next day, make the biscuits. In a medium bowl, whisk the eggs and sugar together until just combined – the sugar does not need to be dissolved. Leave this to rest for 20 minutes.

- Over a low heat, melt the chocolate and butter together in a pan, stirring until well combined. Whisk the melted chocolate into the egg and sugar mixture. Once incorporated, stir in the dry ingredients. Cover with clingfilm directly touching the surface until the mixture sets, about 10–20 minutes, depending on how warm your kitchen is (a cooler spot will work well but do not be tempted to refrigerate!).

- Preheat the oven to 180°C. Transfer the biscuit mixture to the prepared piping bag. Pipe the mixture on to the prepared baking sheets in mounds 3cm in diameter - about 30 per sheet, depending on the size of your baking sheets. Use a wet finger or the back of a spoon to smooth the tops of the mounds as needed.

- Bake for 10 minutes, or until the biscuits feel crisp on the edges but are still soft in the middle. Their surfaces will look cracked: that's normal! Leave to cool completely on the baking sheets.

- To assemble, match the biscuits in equal-sized pairs. Fill the second piping bag with the ganache and pipe about 1 teaspoon of ganache on to the centre of the at side of half of the biscuits. Then top with the remaining biscuits and gently press to push the ganache to the edges.

- These biscuits will keep for 3 days at room temperature in an airtight container.







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# Perfect pâtisserie

Pick up some pâtisserie tips and tricks from *The Boy Who Bakes* and you'll be serving up seasonal showstoppers in no time

I've had a love affair with France since I was a small boy, after spending many very happy holidays in Bordeaux and Brittany. I have memories of stopping by the side of the road after my parents had driven through the night to enjoy a simple breakfast of croissants and jam, or using my rather rusty primary-school French to try to buy some canelé in Saint-Emilion. I'm sure I only succeeded because that was all the shop sold!

The first time I truly fell in love with France was while I was studying at university in Lancaster. It was my first term and my first student loan had just been cashed. With the money burning a hole in my pocket, three friends and I decided, on a whim, that we really needed to visit Paris. We stayed in a dingy hotel miles from anything, but we had the best time. Within hours of arriving we were sitting across from the Eiffel Tower as it started its nightly light show, enjoying the cheapest bottle of wine we could buy, accompanied with what I remember as copious amounts of cheese. But what made me fall in love with French baking was stumbling across Pierre Hermé's Saint-Germain boutique. I had been baking since I was little, but it was always very homely, humble recipes that I had grown up with. I had never seen the

art that pastry could be, so refined and beautiful. This was also the first time I tried a macaron, which became an obsession and is a recipe I credit with making me think I could make a living out of baking. Shortly after this trip, I decided that even though I might not make much money I would try to make a career out of my passion for baking – what better way to make a living than doing what you love!

Over the years, I have visited France on a regular basis, at least once or twice a year, eating my way around the country: salted caramels in Brittany, kougelhophf in Alsace and tarte Tropezienne in Saint-Tropez. I want to take you on a tour of France and pass on the love I have for this country and its delicious recipes. Some of the recipes are classic and traditional, some are my interpretation of an idea and some are inspired by the modern influence that can be seen on the counters of pâtisseries around France. Above all, the recipes are all achievable in the home kitchen. I want you in the kitchen, making beautiful cakes and sharing them with your friends and family.

I hope you will fall for France as I have, and I also hope that one day you will visit there, if you haven't already, and enjoy some of the best baking in the world. ●

A man with short brown hair, wearing black-rimmed glasses and a light blue button-down shirt with rolled-up sleeves, is leaning forward on a dark, reflective surface. He is smiling broadly, showing his teeth. The background is a kitchen with white cabinets and a shelf filled with various bottles and jars. The lighting is bright and even.

**‘What better way  
to make a living  
than doing what  
you love!’**

# Milk chocolate & hazelnut Bûche de Noël

The Bûche de Noël is the classic French Christmas cake and, come December, patisseries go all out creating the most elaborate, beautiful versions you have ever seen. These high-end cakes can also be extremely expensive; I have seen them sell for as much as €120! My version might be simpler, but it is still an impressive Christmas cake, and much cheaper!

## Serves 10

### For the chocolate sponge

Butter, for greasing  
70g plain flour, plus extra for dusting  
4 large eggs  
100g caster sugar  
30g cocoa powder

### For the decoration

125g hazelnuts, roughly chopped  
¼ tsp edible gold powder (optional)

### For the praline buttercream

50g milk chocolate (30–40 per cent cocoa solids), finely chopped  
125g caster sugar  
1 large egg  
2 large egg yolks  
225g unsalted butter at room temperature, diced  
4 tbsp hazelnut praline paste

### For the hazelnut syrup

40g caster sugar  
2 tbsp Frangelico

- Preheat the oven to 180°C (160°C fan oven)/gas 4 and grease a 33 x 23cm rimmed baking tray (known as a quarter sheet pan) and line with a sheet of baking parchment. Grease the parchment and then dust with a little flour, tipping out any excess.

- To make the sponge, put the eggs and sugar in a large bowl and, using an electric whisk, beat until pale and thick, so that when the beaters are lifted from the bowl the batter leaves a trail. Put the flour and cocoa powder in a bowl and mix together. In three additions, sift this mixture over the egg mixture, gently folding together with a spatula until fully combined. Pour this batter into the prepared baking tray and gently level out. Bake for 10–12 minutes until the cake springs back to the touch.

- Meanwhile, put a tea towel on a work surface and cover with a piece of baking parchment. Remove the cake from the oven and immediately turn it out onto the parchment. Peel off the parchment from the base of the cake, and then carefully roll the cake tightly, with the parchment and tea towel inside. Leave to cool, wrapped inside the tea towel, for 20 minutes. This will help the cake to unroll and re-roll later without cracking.

- Put the hazelnuts for the decoration on a baking tray and toast them in the oven for 10 minutes or until lightly browned. Set aside to cool.

- To make the buttercream, melt the chocolate in a heatproof bowl over a pan of gently simmering water, making sure the base of the bowl doesn't touch the water. Leave to cool slightly.

- Meanwhile, put the sugar and 75ml water in a small pan over a medium-high heat and bring to the boil. When the sugar has dissolved, cook until the syrup reaches 120°C on an instant-read thermometer. When the syrup is around 115°C, put the egg and yolks in the bowl of an electric mixer fitted with the whisk attachment and whisk until pale and thickened (this is best done using a freestanding electric mixer). Once the syrup reaches 120°C, and with the mixer still running, carefully pour the syrup into the egg mixture. Continue whisking until the egg mixture has cooled to room temperature.

- Add the butter, a few pieces at a time, beating until you have a silky smooth buttercream. Once all the butter has been added, add the praline paste and the melted milk chocolate, mixing to combine.



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# Coconut and strawberry choux buns

To elevate the humble choux bun, chefs have started adding an extra element called craquelin, a simple crumble dough which turns the choux pastry into something much more elegant. By putting a disc of this dough onto the choux before baking, it allows the choux to expand perfectly, giving a rounded shape with the added benefit of adding some texture.

## Makes 20

1 batch of your favourite  
pâte à choux

### For the coconut crème pâtissière

500ml coconut milk  
2 large eggs  
4 egg yolks  
400g caster sugar  
40g cornflour  
2 teaspoons vanilla  
extract  
a few drops of coconut  
extract

### For the strawberry compote

400g ripe strawberries,  
hulled and roughly  
chopped  
4 tablespoons caster  
sugar  
2 tablespoons lemon  
juice

### For the craquelin

75g plain flour  
75g caster sugar  
60g unsalted butter

### For the decoration

400g ready-made  
pouring fondant (see  
Resources, page 188)  
200g sweetened  
desiccated coconut

- To make the coconut crème pâtissière, put the milk in a large pan over a medium-high heat and bring to the boil. Meanwhile, put the eggs and yolks in a heatproof bowl and add the sugar and cornflour, then whisk until smooth. Pour the boiling milk over, whisking constantly to combine. Return this mixture to the pan over a medium heat and whisk constantly until thickened. Pour into a clean bowl and add the vanilla and coconut extracts, stirring to combine. Press a piece of clingfilm onto the surface, cool then put it in the fridge for 2 hours or until fully chilled.

- To make the strawberry compote, put the strawberries in a medium pan and add the sugar and lemon juice. Cook over a medium heat until the sugar has dissolved, then cook for 5–10 minutes or until the strawberries have started to break down and the liquid has reduced to a syrup. Transfer to a jar or small bowl and chill in the fridge until needed.

- To make the craquelin, mix the flour and sugar together in a small bowl. Add the butter and rub together using your fingertips until the mixture resembles breadcrumbs. Press together to form a small ball of dough. Put this between two sheets of baking parchment and roll out until 2mm thick. Put the sheet of dough on a

baking tray and freeze.

- Put the pâte à choux in a piping bag fitted with a 1cm plain round piping tip. Line two baking trays with baking parchment and draw ten 4cm circles onto the back of each sheet. Using these as templates, pipe the choux into 20 rounds. Remove the craquelin from the freezer and, using a 4cm cookie cutter, stamp out 20 discs and put one on top of each round of choux. Bake for 25–30 minutes until the craquelin is golden. Turn off the oven and allow the buns to cool in the oven for 30 minutes.

- Use a small sharp knife to pierce a hole in the base of each bun. To assemble the buns, remove the crème pâtissière and the compote from the fridge. Beat the crème pâtissière to loosen it and transfer it to a piping bag fitted with a small plain piping tip. Put the compote in a disposable piping bag, and snip off the end. Half-fill a bun with the crème pâtissière, then pipe in some of the compote and finish off with more crème pâtissière, repeating with all of the buns.

- To decorate the buns, put the fondant and desiccated coconut in two small bowls next to each other. Dip the top of each bun into the fondant, letting any excess drip off, before dipping into the desiccated coconut to coat the fondant. These are best served the day they are made, or the pastry will soften.



The buns can be prepared a couple of days in advance and filled and decorated when ready to serve

# Pâte de fruit

Pâte de fruit translates as 'fruit paste'. Hardly the most mouthwatering name, but the taste is intense and they look fantastically vivid, like little fruit jewels, and they are also surprisingly easy to make. To get the best jellies, use fruits that are in season so that they are full of flavour. This recipe makes quite a lot, so why not whip up a batch and give some to a friend? They will definitely appreciate it!

## Makes 60 per batch

### For the raspberry pâte de fruit

600g raspberries  
Butter or oil, preferably an oil spray, for greasing  
1 tbsp lemon juice  
400g caster sugar  
2 tbsp liquid pectin  
125g granulated sugar, for coating

### For the mango pâte de fruit

3 large mangos  
Butter or oil, preferably an oil spray, for greasing  
1 tbsp lemon juice  
400g caster sugar  
2½ tbsp liquid pectin  
125g granulated sugar, for coating

- The process for both flavours is essentially the same. For the raspberry flavour, put the raspberries into a food processor and process until puréed. Pass through a fine sieve to remove the seeds, and measure out 400ml of the liquid. For the mango, peel the mangos and cut the fruit off the pit. Put the fruit into a food processor and process until smooth. Pour through a sieve to remove any stringy bits and measure out 400ml of the purée.
- Lightly grease a 20cm square tin and line with baking parchment, making sure the paper overhangs the tin. Lightly grease the parchment. Put this by the hob, so that it is close by and ready to use.

- Put the fruit purée, lemon juice and sugar in a medium pan and cook over a medium-high heat until it reaches 107°C, stirring occasionally to stop the mixture scorching. Once the mixture is at temperature, stir in the pectin and cook for a further minute, then remove from the heat and immediately pour into the prepared tin. Leave to set for 2 hours, then transfer to the fridge to chill overnight.
- Once fully set, use the overhanging parchment to lift the pâte de fruit out of the tin and place on a chopping board. Using a thin, sharp knife, cut into squares and coat in the granulated sugar.
- The pâte de fruit will keep for up to one week in an airtight container.



*Pâtisserie Made Simple* by Edd Kimber, published by Kyle Books, £16.99. Photo © Laura Edwards.



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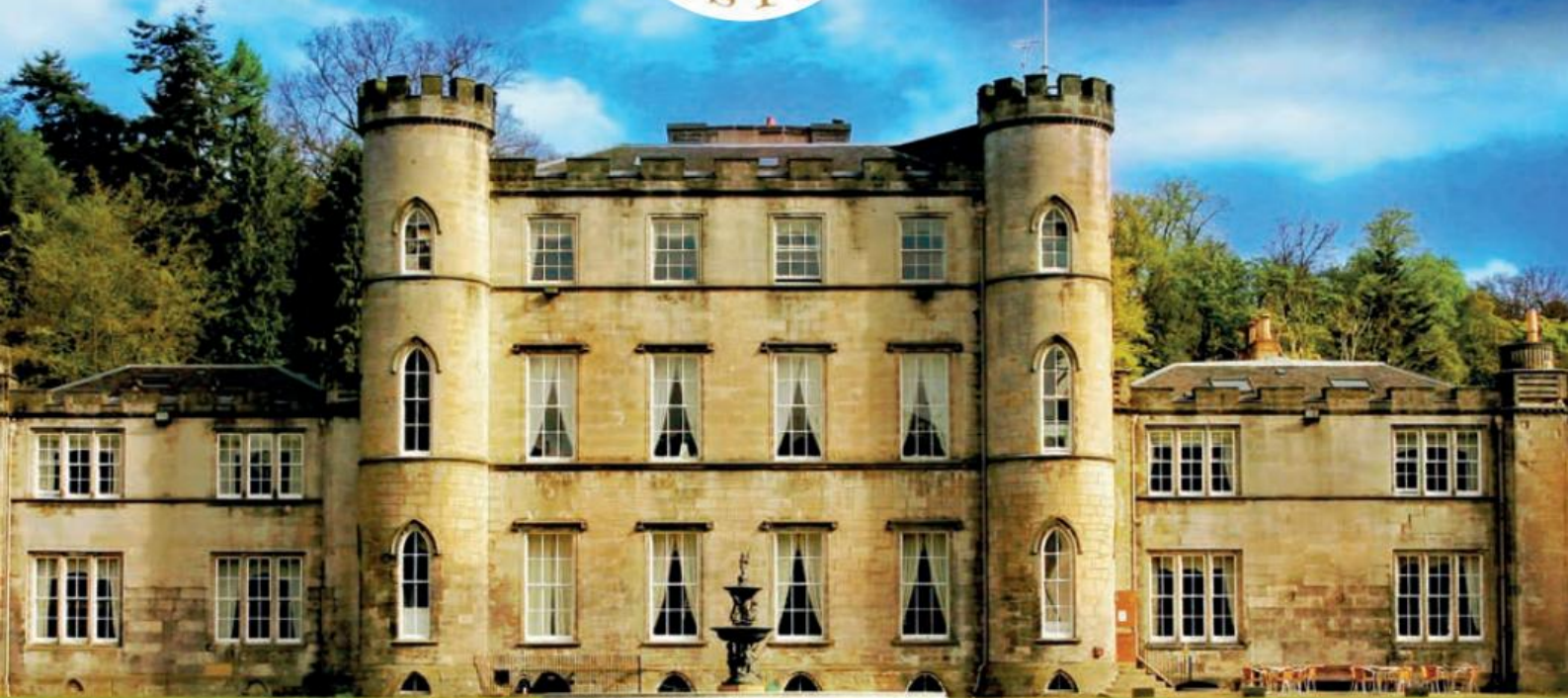
Pigs in Blanket flavoured scratchings? Count us in [www.snafflingpig.co.uk](http://www.snafflingpig.co.uk), £15



Try pairing this cinnamon honey with your festive cheeseboard [www.originhoney.com](http://www.originhoney.com), £8



Accredited by The Soil Association, these organic biscuits are the Nation's No.1 Organic product. [www.islandbakery.co.uk](http://www.islandbakery.co.uk), from £3.49



Melville Castle described by our guest as “history in the making” is truly a beautiful landmark just on Edinburgh City’s doorstep.

Surrounded by luscious woodlands, our guests are invited to enjoy the tranquil comfort and luxury of this historic castle including our 33 bedrooms, library bar, lounge and Brasserie restaurant with local Scottish fayre by Head Chef Sayan Bandyopadhyay.

When visiting the castle, you can be spoilt by various local country pursuits, activities and attractions of Midlothian and Edinburgh.

At one time the hunting seat of Mary Queen of Scots, designed by the renowned Scottish architect William Playfair in 1791. It remained the seat of the powerful Dundas family until after the Second World War. In recent years Melville Castle has been carefully restored and brought back to life.

Come and join us at the castle, have a comfortable seat at our roaring open fire and enjoy the hospitality of Melville Castle!

[reception@melvillecastle.com](mailto:reception@melvillecastle.com) 0131 654 0088

# BRING IN THE BELLS

Find the perfect place to toast to 2018 with our guide to Scotland's Hogmanay hotspots

## THE GLASSHOUSE HOTEL

2 Greenside Lane,  
Edinburgh EH1 3AA

[www.theglasshousehotel.co.uk](http://www.theglasshousehotel.co.uk)

Experience the Edinburgh fireworks like never before as you whirl your way through a Champagne fuelled ceilidh in The Glasshouse's two acre rooftop garden with views across the city. You'll be stuffed from the five course meal, blown away by the wine pairings and exhilarated enough to do it all again before the toast to the bells at midnight. On New Year's Day, wake up late to a lazy extended breakfast to start 2018 off right.

## FAIRMONT ST. ANDREWS

St Andrews,  
KY16 8PN

[www.fairmont.com](http://www.fairmont.com)

Escape to scenic St. Andrews for the festivities and watch the Fairmont come to life. With everything you could need onsite, there's no need to leave the resort to make the most of the season. For Hogmanay dining, enjoy a luxurious meal at the St. Andrews Bar and Grill to the tunes of a live saxophonist. Head to the Atrium for live music and a ceilidh with views of the bay, then dance the night away at the elegant Rock and Spindle nightclub.

## THE CORINTHIAN CLUB

191 Ingram Street,  
Glasgow G1 1DA

[www.thecorinthianclub.co.uk](http://www.thecorinthianclub.co.uk)

For the ultimate foodie experience, choose between irresistible options for each course on The Corinthian Club's set menu on New Year's Eve. Their party goes until the wee hours of the morning with everything from an electrifying dancefloor to a luxury casino for the ultimate in entertainment. Multiple floors of DJs and live music will spoil you for choice and set the tone for 2018.

## ISLE OF ERISKA

Benderloch,  
Oban PA37 1SD

[www.eriska-hotel.co.uk](http://www.eriska-hotel.co.uk)

The extravagant trappings of a private island meet the timeless tradition of a Scottish country home in the Isle of Eriska's lavish Hogmanay celebration. With 300 acres to spare it is no wonder that Eriska puts on their own treasure hunt, golf tournament and highland games on New Year's Eve. For a little more relaxation, visitors can opt for wildlife watching on stretches of gorgeous beach or indulgent treatments in the Spa. The ceilidh will be fun for the whole family as you dance into the night.



The Glasshouse Hotel



Fairmont  
St Andrews

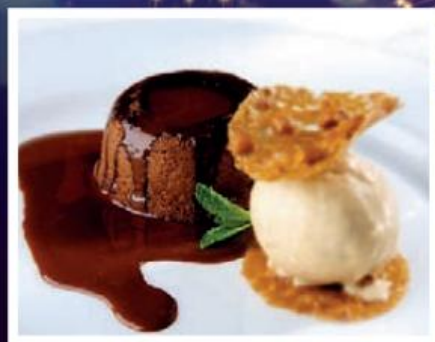


Isle of Eriska

**SKEABOST HOTEL**

**Skeabost Bridge,  
Isle of Skye IV51 9NP  
[www.skeabosthotel.com](http://www.skeabosthotel.com)**

Celebrate the last hoorah of 2017 with a stunning trip to the Isle of Skye. Skeabost Hotel has a night of parties planned and enough food to sate your hunger after a day spent exploring. After indulging the likes smoked haddock and roast Highland beef, watch the fireworks explode over Loch Snizort and whirl your way past midnight at their house ceilidh, complete with bubbly to cheers the New Year.



**Above: Skeabost Hotel  
Balmoral Hotel**

**THE ROXBURGHE HOTEL AND  
GOLF COURSE**

**Heiton by Kelso,  
Roxburghshire TD5 8JZ**  
Indulge in The Roxburghe's homemade afternoon tea to pique your appetite for a three course dinner in the sophisticated Chez Roux then get a good night's sleep before the real celebrations begin. On New Year's Eve watch birds take flight in a stunning falconry display and feast on a four course meal. Dance through the morning with a live ceilidh band and a private fireworks display but don't stay up too late – New Year's Day is brimming with clay pigeon shooting, lawn games and a hearty brunch including fireside tray bakes.



**Above: Monachyle Mhor  
The Roxburghe Hotel**

**BALMORAL**

**1 Princes Street,  
Edinburgh EH2 2EQ  
[www.roccofortehotels.com](http://www.roccofortehotels.com)**

For the most luxurious way to bring in the New Year, opt for Edinburgh's famed Balmoral Hotel. From the first sip of Champagne to the carriage ride home, expect the royal treatment. Michelin-starred dining, the house Sommelier, a jazz trio and a first class ceilidh band will all conspire to make Hogmanay 2017 your most glamorous yet.

**MONACHYLE MHOR**

**Balquhidder,  
Lochearnhead FK19 8PQ  
[www.mhor.net](http://www.mhor.net)**

Immerse yourself in the captivating Scottish wilderness for a relaxed New Year celebration at Monachyle Mhor. Choose from a variety of chic eclectic spaces to stay cosy in while you explore the romantic winter wonderland outside. Come Hogmanay, brave the cold for a party at the resort's Big Dutch Barn with live Scottish folk musicians, a piper and a fantastic festive dinner or enjoy Monachyle Mhor's firework show from the comfort of your own unique accommodation. Wake up the next day to join the locals for a bonny ceilidh in Balquhidder Village Hall and bring in the New Year with joy.

# BRITANNIA

*for the event of a lifetime*



Are you looking for the perfect venue for a very special celebration?

Once home to Her Majesty The Queen and the Royal Family, The Royal Yacht *Britannia* is now one of the most luxurious private dining venues in the world.

The Queen's former floating palace can be hired exclusively for the evening and makes a truly unique and impressive venue for a special birthday or anniversary.

[royalyachtbritannia.co.uk](http://royalyachtbritannia.co.uk)  
Tel: 0131 555 8800

Exquisite cuisine is served in The State Dining Room where Her Majesty once entertained world leaders and celebrities.

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GLASGOW, G2 3EZ



[www.corochocolate.co.uk](http://www.corochocolate.co.uk)

**CORO**  
the chocolate café



# 20 YEARS AT NO.1

Ahead of Number One's 20th Anniversary, Executive Chef Jeff Bland tells us about his twenty years at the top



**Since its your China Anniversary at Number One this year, which seems very fitting, what has been your proudest moment?**

Obviously getting the Michelin star was a big thing for the restaurant, but other than that, its that business has grown all the time, that we've kept moving forward, whether that's been

refurbishing the restaurant, changing the food, or updating the service. Our Restaurant Manager Gary Quinn has been a constant leveller there, and I think its really good these days to have somebody out front who people recognise. I think it's down to keeping in pace with food trends and keeping it traditional and modern at the same time.

**Your known for your love of Scottish ingredients. What are your favourites?**

I always like wild mushrooms. But also venison, and Scottish lobster. They're the best in the world. The thing people forget about Scotland is that is a small country so nothing has to travel far. I think that's very important.

**To mark the occasion, Number One are holding an anniversary dinner featuring all star dishes from the past 20 years. What's your favourite dish?**

I'm going to be in charge of the banana soufflé. We always had a banana soufflé on the menu and its one of my favourites, so that's going to be a highlight of the dinner. It's going to be the very last thing and its going to be the best. The boys always laugh when I talk about banana soufflé but the guests always enjoyed it. It doesn't have the less fattening centre or anything like that, just lots of bananas, plenty of ice cream – lovely.

**With the return of some of the restaurant's previous head chefs, can you tell us your key piece of advice when**

**mentoring new chefs?**

I think honesty is the best thing. Chefs are great at lying to themselves, thinking, 'oh that looks great, that tastes great,' but when they think about it, it doesn't really taste great. I don't think anybody creates a great dish first time. I think you've got to make something, then you've got to be critical about it, then you've got to try and perfect it. Then after you've made it 2 or 3 - or 6 or 7 - times, then you've got a dish worth putting on the menu. I think chefs sometimes think because something is different then its great but that's not enough. You've got to put yourself in the place of the diner, and think about whether you would enjoy it as a customer. The main thing is the guest's experience.



## Number One smoked salmon, quails' egg, caviar

### Serves 4

1 side of smoked salmon  
250g unsalted butter  
1 lemon zest and juice  
4 quails' eggs  
1 red apple, sliced  
1 radish, sliced  
10g caviar

- In a mixer, whip the butter until light in colour, add the lemon zest and juice and continue to mix for 2 min. Lay out about 30cm length of clingfilm on your work surface.

- Cut the salmon into long strips and lay out 1 layer on the cling film and spread with the butter. Repeat until you

have 12 layers of salmon, with butter between each layer. Fold over the clingfilm and roll into a sausage shape as tightly as possible, tying both ends. Chill for 2 hours.

- Cook the quails eggs in boiling for 2 min and 20 seconds then plunge into ice water. Once cool, put into a bowl with 50:50

water and vinegar. This will make it easier to peel.

- Peel the quails egg and slice off the top to give you a straight edge. Top with caviar.

- Serve a slice of the salmon roulade on a plate with slices of apple and radish. Add the caviar topped quails egg and serve.

*A sophisticated starter  
for a festive feast*



The 20th Anniversary menu will be available at Number One from 1st-7th of December, honouring best-loved dishes from the past two

decades, with previous head chefs returning to the kitchen for a one off celebratory meal on the 4th. [www.roccofortehotels.com](http://www.roccofortehotels.com)



# A WINTER

# WONDERLAND

Nestled in the heart of Edinburgh, the Grassmarket and her sister streets are a foodie hub of festive feasting this December

## THE CELLAR DOOR

44-46 George IV Bridge

[www.thecellardooredinburgh.com](http://www.thecellardooredinburgh.com)

A true taste of Scotland in one of the capital's most historic locations, The Cellar Door is a real hidden gem. Focused on the very best of local produce, the menu revitalises traditional dishes with creative, modern flourishes, from Thistly Cross Cider gels to Dunsyre Blue panna cotta.

## DIVINO ENOTECA

5 Merchant Street

[www.vittoriagroup.co.uk](http://www.vittoriagroup.co.uk)



Tucked below George IV Bridge, Divino Enoteca enjoys a uniquely atmospheric position. Renowned for its expansive wine cellar and cosy feel, this restaurant and wine bar has well earned its name as one of Edinburgh's most romantic

destinations, offering up fine dining fare and a brand new Italian Afternoon Tea, too.

## HULA JUICE BAR

103-105 West Bow

[www.hulajucebar.co.uk](http://www.hulajucebar.co.uk)

Searching for a delicious nutrition fix? Look no further. Hula specialise in supercharged juices, milkshakes and boosters for that instant health kick, but their foodie delights are just as promising. From Hawaiian-inspired poké bowls to sourdough sandwiches and loaded smoothie bowls, every tastebud will be tickled.



Hula Juice Bar



Maxie's



Tangs



Made In Italy



Pumpkin Brown

**MADE IN ITALY****42 Grassmarket****[www.fb.com/made-in-italy](http://www.fb.com/made-in-italy)**

A welcoming Italian eatery in the heart of the Grassmarket, Made in Italy is the ideal spot for a mid-morning cappuccino while you people watch or an authentic pizza to share with the family in the evening. After nearly ten years in this historic spot, Made in Italy has become a firm favourite amongst locals and visitors alike.

**MAXIES BISTRO****5A Johnston Terrace****[www.maxiesbistro.com](http://www.maxiesbistro.com)**

Have it all at Maxies, where the menu takes top Scottish produce and gives it an international spin, paired with an extensive wine and Champagne selection. For a cosy night for two, dine in the intimate restaurant, or for lunchtime meals and drinks, relax on the rooftop terrace and enjoy panoramic views of the Old Town from the bistro's prized historic position.

**MERCHANTS****17 Merchant Street****[www.merchantsrestaurant.co.uk](http://www.merchantsrestaurant.co.uk)**

When it comes to the flavours of Scotland, Merchants has you covered. Calling Edinburgh's Old Town its home, this innovative restaurant takes inspiration from the city and local produce to create a delicious menu with a fresh take on traditional Scottish cuisine. From haggis spring rolls to local Lothian turkey, their seasonal menu is primed for those looking for classic Christmas flavours with an interesting twist.

**PUMPKIN BROWN****16 Grassmarket****[www.pumpkinbrown.com](http://www.pumpkinbrown.com)**

Focused on using raw, organic ingredients and

plant-based recipes, Pumpkin Brown are experts in creating delicious, colourful and exciting dishes that are full of goodness. Gone is the bland lettuce: instead, try their nutrient packed hearty wild rice and goji berry salads, barbeque bean stews and Thai tofu. Plain sponges? Not here. Instead, be tempted by the likes of raw caramel and apple tarts and chocolate avocado silk pies. Being healthy just got interesting.

**TANG'S****44 Candlemaker Row****[www.hakatayauk.com](http://www.hakatayauk.com)**

Discover first class sushi and Japanese fare at Tang's. Taste your way through freshly prepared sashimi platters and seasonal maki rolls, or fight the chill of December with a bowl of rich, warming, homemade ramen. With an everchanging sake menu on offer too, Tang's is just the place to immerse yourself in Japanese cuisine.



Merchants





# WILD AT SOUL

Bring some heart into your home with  
inspiration from these Maverick Souls

## Tasting Notes

A Modern 'London Dry' Gin. Invigorating, clean and crisp, aromatic with a long dry finish.

**Appearance:** Perfectly clear, like pure Scottish water.

**Aroma:** Fresh, floral, citrus, slightly spicy, aromatic

**Flavour:** Clean, crisp, sweet, full bodied and aromatic flavour

**Finish:** Invigorating, long lasting, refreshing, crisp and dry finish



## Natural Wonder \*

**With depth in every detail, Carefully handcrafted in the Scottish Highlands, Caorunn expertly infuses a unique blend of local, foraged Celtic botanicals**

Caorunn is personally crafted in small batches by just one man – the progressive Gin Master, Simon Buley at Balmenach Distillery. The spirit of the Scottish Highlands, craftsmanship, passion and innovation are married with an unexpected blend of natural, local botanicals.

Rowan Berries, Heather, Coul Blush Apple, Dandelion and Bog Myrtle; these local, Celtic botanicals can be found within 10 minutes' walk from the breath-taking setting of Balmenach distillery, in the Cairngorms National Park.

Gin master Simon Buley hand-picks the botanicals from the hills surrounding the distillery when they're in season. "There is no better feeling than savouring drinks made with hand-picked ingredients. Not only do they taste better, but it also connects you to the natural world and the wonders on offer," says Buley.

Caorunn – pronounced 'ka-roon' from the Gaelic for rowan berry – is a quadruple distilled modern London Dry Gin. The 5 local and 6 traditional gin botanicals are infused to perfection in the world's only working Copper Berry Chamber.

Built in the 1920s, it was originally designed to extract essential oils to use as a base for perfumes. This hand-crafted process creates a gin with an invigorating personality, fusing the centuries-old tradition of London Dry Gin-making with a contemporary Scottish edge.

The result is a dry and crisp, aromatic taste adventure, with floral, fruity notes. The taste is clean, sweet and full-bodied, with a fresh and long-lasting finish.

Try a Caorunn & T with freshly cut red apple to enhance its invigorating, dry and crisp taste. Or savour some of our classic cocktails with a contemporary twist.

Visitors to Balmenach Distillery can enjoy a behind-the-scenes tour that includes a tutored, deconstructed tasting.





'These homes reflect free thought and free spirit'

In the course of a life, if one is lucky, one meets a few people who leave a mark, touch the heart, turn a switch, leave a print on the soul. Such mentors can have an impact on one's future and they can be the inevitable catalysts of change.

The Maverick Soul seeks to learn from actual experience, to stand on the edge, to feel the wind around them, often to fall, but always to persevere with the understanding that on occasion life might deal one a bad hand and this is an opportune time for personal growth. These people make most decisions based on trusting intuition. The homes they have built around themselves are a reflection of a multitude of clear choices and an avoidance of low-brow influences. These homes reflect free thought and free spirit. They are built from discerning choices, from items gathered from a variety of cultures; mementos from unforgettable events. There are stories in all these pieces



*Maverick Soul* by Miv Watts & Hugh Stewart, published by Hardie Grant, £30.



because each one has had a personal resonance with its curator and with each story comes another layer of empathy and an understanding for humanity and one's own personal place within it. These homes can be cluttered and chaotic or cool and clean-lined, but they are never contrived – the emphasis being on passion, never on trend. The Maverick Soul is a patchwork of a life lived to the full in every aspect. These homes represent an archive to both the recognition of the occupant's hopes, joys and sadness and the courage required to live life on one's own terms, to seek the genuine, to demand the authentic, to keep integrity in all one's choices.

No one person is a reproduction of another; each of us is unique, shaped by the diversities of our own individual layers. I hope to encourage readers to live by their own instinctive choices, to create a home that both comforts and protects. To consider the integrity and spirit in well-crafted pieces that resonate deep within us. To enjoy the adventure in creating a home not driven by popular opinion, but which evolves with patience, curiosity and truthful self-expression. There is not enough time left in this world to be anything but authentic. ●



# Time to taste

Our top restaurant picks to try this month

## 1906 RESTAURANT

Named after the year the hotel opened, Turnberry's signature restaurant 1906 has an elegant style with beautiful views across the golf course and the Irish sea.

The new Chef de Cuisine, Callum Dow, has recently joined from Balbirnie House (and before that, Gleneagles) and has exciting plans to move the menu forward by bringing the chefs into the restaurant and introducing elements of theatre to the dining experience.

My prawn cocktail was piled high with deliciously sweet prawns served on a bed of avocado and



crispy raddiccio with a welcome hot kick of bloody mary mayonnaise. The succulent Sound of Kilbrannon scallops were perfectly cooked and well paired with crunchy chicken crackling and the fresh taste of wild peas and watercress puree.

Venison loin and haunch was served wonderfully rare with crunchy red cabbage and the sweet and sour tastes of brambles. Smoked rack of lamb in a pit of hay is an option if you can agree to share, but my partner opted for the loin of Dornoch lamb which was beautifully tender and



served with smoked aubergine with hints of parmesan.

Based on a classic Belle Helena, the golden sweet and juicy poached pear sprayed with chocolate is wonderfully decadent, particularly with its topping of gold leaf, while the semifreddo mousse bavarois was a delight, with strong flavours of goats cheese breaking through.

To top off the whole experience, the staff are lovely and carry out a professional level of service with genuine charm, while the enthusiastic sommelier Sunith is an absolute joy.

*The Turnberry Hotel,  
Ayrshire KA26 9LT  
[www.trumpturnberry.com](http://www.trumpturnberry.com)*

**Sue Hitchen**



## TRENCHTOWN

Edinburgh might be well placed when it comes to international dining, but newly opened Trenchtown has found a gap in the market with its vibrant Caribbean cuisine.

Social club by name, social club by feel, this colourful rum shack feels a far sight away from the dreich Scottish weather beyond its front door as I enter on a winter evening. I make believe it's summer with a Jamaican Strawberry Mule which, with its pink umbrella and tiki glass, does well to keep my dream alive.

First, we get to work on the Babi Bak Ribs, which are bone suckingly tender, even if their jerk sauce does



have a suspiciously heady scent of HP Sauce, while the BBQ King Prawns come with a beautifully fragrant chilli and garlic oil. For mains, the signature Trenchtown Goat Curry was a triumph: succulent, melting meat with crisp, fried dumplings, it's a truly rich and hearty dish for winter. The crispy skin advertised with the Island Jerk Salmon sadly did not make an appearance on the plate, and its jerk was more of a last minute drizzle than an marinated infusion, but the accompanying rice an' peas nearly made up for it.

After a finale of tart barbecued pineapple with creamy coconut ice cream, I had enough sunshine in my belly to face the November rain again with a smile.

**Chiara Margiotta**



## EUSEBI

It's really easy to make fun of people with a gluten intolerance. From high intensity sufferers to the blissfully unaware who will order a breaded chicken burger without the bun, gluten intolerance is seen as the dietary equivalent of short sightedness. As someone who sits between the two aforementioned brackets, being asked to review an Italian restaurant is a little daunting. So when I tell you that the GF version of Eusebi's Piennolo tomato and basil pasta dish is one of the freshest, most delicious things I've eaten, I hope that my previously cynical tone will highlight just how great this plate is. Throughout, my wheat loving life partner and I were treated to an array of small plates. The beef carpaccio with Crescenza and truffle balsamic knocks it out the park, the beets with mint yoghurt invoked some truly inappropriate groaning, whilst the scallop, cauliflower purée and bottarga led to a small fork fight. The accompanying Greco Di Tufo was the perfect partner to a fabulously relaxed and mouth-watering meal in an inviting, convivial restaurant with a genuine family feel.

152 Park Road, Glasgow G4 9HB  
www.eusebideli.com

**Neneh Sherry**





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[www.franklinandsons.co.uk](http://www.franklinandsons.co.uk) for our full range of Soft drinks, Tonics and Mixers



# Festive feasts

Become the king of the kitchen this Christmas with these masterclasses

## THE COOK SCHOOL SCOTLAND

**Moorfield Park,  
Kilmarnock, KA2 0FE**

Even the most nervous chefs need not be afraid of their first Christmas in the kitchen. Over the course of a full day class, this talented team will guide you through a full festive menu, from cheese soufflé to roasted Gressingham duck. Come the 25th, you'll be the family's Christmas champion.

## EDINBURGH NEW TOWN COOKERY SCHOOL

**7 Queen Street  
Edinburgh, EH2 1JE  
[www.entcs.co.uk](http://www.entcs.co.uk)**

Wear your stretchiest trousers to the Edinburgh New Town Cookery School's full day baking bonanza. Master the art of the Christmas



cake, perfect your mince pies and learn the skills to create delicious treats from stollen to shortbread and pear, pecan and cranberry muffins.

## NICK NAIRN COOKERY SCHOOL

**5 Back Wynd,  
Aberdeen, AB10 1JN  
[www.nicknairncookschoo.com](http://www.nicknairncookschoo.com)**  
Get your hands busy and your

stomach busier with a Christmas class that prepares you for the holidays. Guided by Nick Nairn's top chefs, you're in charge of the main course, and once you've perfected the ham schnitzel and duck fat potatoes, you can relax while they demonstrate the sticky toffee pudding for you to enjoy with wine.

## BAR SOBA

**11 Mitchell Lane  
Glasgow, G1 3NU  
[www.barsoba.co.uk](http://www.barsoba.co.uk)**

Dress up and head down to Bar Soba for a festive cocktail masterclass that ticks all of the Christmas party boxes. The experience comes complete with canapés and three drinks to enjoy, making it the perfect opportunity for you to get into the jolly spirit.




# DINE



Dine is Edinburgh's award-winning luxury brasserie and cocktail bar. Menus are designed by Michelin chef Stuart Muir using fresh, local and sustainable produce with fine wines, champagnes and seasonal cocktails available.

## DINE WITH WINE WEEKENDS



Enjoy a sumptuous lingering lunch with family or friends with our acclaimed weekend lunches.

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**2 people / 3 course meal / 1 bottle of house wine / £42.50**

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Enjoy a splendid 3 course meal for two including a glass of prosecco on arrival

**For only £39.50 per couple**

\*Complimentary glass of prosecco for all diners who select from the A la carte menu



## GINUARY AT DINE

Everyday our talented bar team will create an inspired 'Gin Cocktail of the Day' with two of Scotland's leading Gin Distillers, Darnley's Gin & Edinburgh Gin

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## VALENTINE'S DAY AT DINE

Come and celebrate St. Valentine's Day with the one you love!

A romantic four course meal including a glass of sparkling Rose Prosecco  
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Or why not indulge instead with a glass of Charles Heidsieck Rose Champagne  
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**RESERVATIONS - 0131 218 1818**  
**DINEEDINBURGH.CO.UK**

Dine, Saltire Court, 10 (1F) Cambridge Street, Edinburgh, EH1 2ED



## NAF SALON

12 Waterloo Street  
Glasgow, G2 6JX  
[www.nafsalon.com](http://www.nafsalon.com)

Lavish your chilly hands with a warm paraffin wax treatment and a moisturising hand massage followed by an immaculate manicure in Glasgow's trendiest downtown salon. The lasting topcoat and silky cuticle oil make the difference between a pretty paintjob and a long-lasting transformation for your claws.



## ZEN SPA

84 Hanover Street,  
Edinburgh EH2 1EL

Don't let a weekend of parties daunt you – Zen Spa's blink and go lash treatment only takes up half of your Friday lunch hour and will make your weekend a breeze. No more fretting over next-day mascara or the day to night transition because these stunning lashes stick around for up to a week, keeping you effortlessly glamorous.



## MONTGOMERY BEAUTY BOUTIQUE

12A Montgomery Street,  
Edinburgh EH7 5JS

In just thirty minutes you can get from fresh out of bed to the fresh off the red carpet with a Fake Bake spray tan. Tried and true experts at the Montgomery Beauty Boutique have all of the products and all of the know how to give you a glam California look in no time at all.



## BLYTHSWOOD SQUARE

11 Blythswood Square,  
Glasgow G2 4AD

[www.blythswoodsquare.com](http://www.blythswoodsquare.com)

Give yourself the gift of time this party season and treat yourself to a professional makeover. Blythswood Square is only minutes away from the city centre but worlds away from the rush. Using perfectly paired mineral Jane Iredale make up, their artists are experts in enhancing your glow.

## HOLLY BLUE

5 Church Hill Place,  
Edinburgh EH10 4BE  
[www.hollybluesalon.co.uk](http://www.hollybluesalon.co.uk)  
Pop into Holly Blue for

the quick fix to all of your brow woes. Their HD Brows treatment might take just 45 minutes but the combination of

tinting, waxing and threading will keep your brows looking great throughout the party season.

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[Drinkaware.co.uk](http://Drinkaware.co.uk) [Drinkiq.com](http://Drinkiq.com)

# SEASON'S SIPPING

Whether you're wild about whisky or gaga for gin, we've got your Christmas cocktails all wrapped up



## The Tamdhu Manhattan

50ml Tamdhu 10 Year Old  
25ml sweet vermouth  
2 dashes bitters  
Orange rind, to garnish

- Pour the Tamdhu 10 Year Old and sweet vermouth into a mixing glass.
- Add 2 dashes of bitters and stir with ice.
- Strain into a coupe and garnish with an orange rind.

## OUR RECOMMENDED DRAMS FOR CHRISTMAS



### ● THE LEGACY TOMATIN

[www.tomatin.com](http://www.tomatin.com)

Aged in Bourbon and Virgin Oak casks for sweetness and flavour, Legacy is just right for those looking for a lighter dram.



### ● THE HIVE WEMYSS MALTS

[www.wemyssmalts.com](http://www.wemyssmalts.com)

A warming orange tone with honey, cinnamon and saffron scents give this whisky a fabulously rich flavour that's just right for cold winter nights.



### ● SAMSARA BLADNOCH

[www.bladnoch.com](http://www.bladnoch.com)



A distinctive single malt matured in red wine and bourbon casks, this intriguing spirit has a spiced wine flavour for that perfect Christmas feel.



# THE HIVE



A rich and honeyed blended malt expertly crafted from the finest Scotch whiskies by the Wemyss Family.



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@wemyssmalts

Warm up over the festive period with a Darnley's Hot Spiced Gin Punch!

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LONDON DRY  
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ISLE OF  
COLONSAY

 Wild Island Botanic Gin

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## Hot Spiced Gin Punch

200ml Darnley's Spiced Gin  
 350ml apple juice  
 500ml ginger beer  
 50g demerara sugar  
 1 cinnamon quill  
 80ml lime juice

- Pour all the ingredients apart from the gin into a pan and simmer for 5 minutes.
- Take off the heat and add the gin
- Strain and serve in latte glasses with apple slices on a cocktail stick to garnish.

## OUR FAVOURITE CHRISTMAS GINS

### ● MISTY ISLE GIN

[www.isleofskyedistillers.com](http://www.isleofskyedistillers.com)



A juniper lead spirit with spicy undertones, this refreshing gin is best enjoyed with a twist of orange peel for a pre-dinner tippie.



### ● PLUM GIN LIQUEUR

[www.gordoncastlescotland.com](http://www.gordoncastlescotland.com)

Flavoured with Gordon Castle's home grown plums, this sweet, well-rounded liqueur is delicious simply served over ice, or added to prosecco for an oh so festive gin fizz.



### ● WILD ISLAND GIN

[www.wildislandgin.com](http://www.wildislandgin.com)



Bring the romance of the Scottish isles to your table with Colonsay's Wild Island Gin, distilled with six wild hand foraged botanicals for a spirit with body and depth.





**TOP TIP**  
Peckish before the panto? Enjoy fabulous charcuterie and wine at Clarke & Lake before heading to Cinderella at the King's Theatre

## Candied Bramble

By Edinburgh Gin

25ml Edinburgh Gin  
20ml Edinburgh Gin Rhubarb & Ginger Liqueur  
25ml lemon juice  
15ml Crème de Mure  
Blackberry and fresh ginger, to garnish

- Add gin, liqueur and lemon juice to a shaker with ice.
- Shake then strain into a rocks glass filled with crushed ice. Drizzle Crème de Mure over the top.
- Garnish with a blackberry and curl of fresh ginger.



### GAUCHO EDINBURGH

Argentinean beef and wine are the engines driving the latest

venture to launch on St Andrew Square. The 120 cover restaurant specialises in numerous cuts of prime, grass-fed Aberdeen Angus. Chicken livers, assorted sausages, pork chops and lamb shanks take supporting roles to the steaks. Top quality seafood and surprisingly interesting veggie dishes also put in an appearance.

4a St Andrews Square, EH2 2BD  
[www.gauchorestaurants.com](http://www.gauchorestaurants.com)



### PIE & BREW GLASGOW

The basement space under Abode Hotel is coming back to life

with the launch of this laidback bar. The name spells out the goodies on offer. We can expand on this and tell you that the brews will be craft beers from around the world

along with an extensive selection of Scottish beers. Guests can also look forward to cocktails, burgers and, crucially, music. The latter is vital for any bar that wants to make its mark on Bath Street's banging party circuit.  
129 Bath Street, G2 2SZ  
[www.fb.com/pieandbrew](http://www.fb.com/pieandbrew)



### BABA EDINBURGH

Can you tell your salmorejo from your sumac? Or indeed your

zhoug from your muhammara? Discover your inner Ottolenghi with this new Edinburgh opening from the team behind Glasgow's much lauded Ox and Finch. BABA is billed as a 'mezze, charcoal grill and cocktail bar', all inspired by the flavours of the Levant. There will also be some flavours from closer to home. Look out for a Scottish twist on kibbeh made with haggis. It is accompanied by za'atar mayo. Surely a first?  
130 George Street, EH2 4JZ  
[www.baba.restaurant](http://www.baba.restaurant)

## Wines

### Leaf Plucker Sauvignon Blanc 2017

£6.99, Aldi  
Citrus, guava and honeysuckle aromas with zesty tropical flavours.

### De Bortoli Gumboot Shiraz 2014

£9, Morrisons  
With concentrated dark fruit aromas, this wine is ideal with Christmas Pudding.

### Plaimont Producteurs Le Faité Blanc

£17.99, Adnams  
Powerful with rich, crisp attack and a firm finish. A lovely white to pair with turkey.



# BISTRO DELUXE

BY PAUL TAMBURRINI



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# Out & about

If you want to feature contact  
[press@foodiesfestival.com](mailto:press@foodiesfestival.com)



**GAUCHO** Diners discover the new Argentinian steakhouse in Edinburgh



**DAY OF THE DEAD** Brand new Mexican bar **Diablo Loco** launch with a secret party in their Tequila Dungeon



**BABA LAUNCH**  
The Levant-inspired eatery launches on George Street





## Spiced Berry Martini with Mrs Bridges Christmas Preserve

- Serves 2 -

### INGREDIENTS

- 100ml vodka
- 40ml Extra Dry Vermouth
- 4 tsp Mrs Bridges Christmas Preserve
- Orange Zest to Garnish

### METHOD

- Shake the vodka, vermouth and Mrs Bridges Christmas Preserve in a cocktail shaker with ice
- Double-strain into a Martini glass
- Garnish with orange zest



Shop online at  
[www.mrsbridges.com](http://www.mrsbridges.com)



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*glengoyne.com*

drinkaware.co.uk for the facts