

SAGA



SPIRIT OF ADVENTURE Recipe Cards



Dessert recipe

CHILLED BITTER CHOCOLATE FONDANT, WILD BERRIES AND PISTACHIO NUT BRITTLE

Serves – 4

Ingredients

375 gms – dark chocolate
65 gms – cocoa powder
4 – eggs
125 mls – water
185 gms – caster sugar
65 gms – unsalted butter
435mls – double cream, whipped to soft peaks
4 – egg yolks

50 gms – mixed berries

Pistachio Brittle

Non-stick vegetable oil spray
125 gms – sugar
60 gms – glucose syrup
125 gms – unsalted, shelled raw natural pistachios, very coarsely chopped
12 gms – unsalted butter
½ teaspoon rock salt
½ teaspoon baking soda

50 mls - Dark chocolate sauce - garnish

Cocoa powder - garnish

METHOD

Pistachio Brittle

Line a rimmed baking sheet with parchment paper;
spray with non-stick spray and set aside.

Whisk sugar, corn syrup, and 3 tablespoons water in a medium saucepan.

Stir over medium heat until sugar dissolves.

Fit saucepan with candy thermometer, bring mixture to a boil,
and cook until thermometer registers 290°, 3-4 minutes.

Using a heatproof spatula, stir in pistachios, butter, and kosher salt
(syrup will seize initially, but will melt as it heats back up).

Continue to cook syrup, stirring often, until thermometer registers 300°
and pistachios are golden brown, 3-4 minutes.

cont.



Dessert recipe

CHILLED BITTER CHOCOLATE FONDANT, WILD BERRIES AND PISTACHIO NUT BRITTLE

cont.

Caramel should be pale brown (it will darken slightly as it cools).
Sprinkle baking soda over and stir quickly to blend caramel thoroughly
(mixture will bubble vigorously).

Immediately pour caramel onto pre-pared baking sheet
and, using a heat-proof spatula, quickly spread out as thin as possible.
Sprinkle sea salt over and let caramel cool completely.

Break brittle into pieces.
Brittle can be made one week ahead.

Store airtight between sheets of parchment paper (to prevent sticking) at room temperature.

Chocolate Fondant

Combine the chocolate, butter and cocoa powder and melt in a bain marie.

Use a food mixer with a whisk attachment to mix together the eggs and yolks until white and fluffy.
While the eggs are mixing, combine the sugar and water in a small pan and bring to 116°C.

Once the sugar mixture reaches the desired temperature, pour very slowly into the
eggs whilst the mixer is still running.

Leave the mixer on a medium speed while the egg mixture cools

Gently fold the egg mixture into the chocolate and then add the cream.

Place the mixture in moulds and allow to set in the fridge.

Plate and serve.



Main course recipe

**HOT SMOKED SALMON,
APPLE JELLY, CUCUMBER PEARLS,
HORSERADISH & CHIVE CREAM**

Serves – 4

Ingredients

- 4– fillets of hot smoked salmon – 80gms each (ready made)
- 1 – whole cucumber, skin on – shaped into pearls
- Micro cress – garnish
- 4– sprigs – dill - garnish

Apple Jelly

- 200 mls – apple juice
- 3 leaves gelatine
- 25 gms – caster sugar

Horseradish Cream

- 100ml – Greek yoghurt
 - 100ml – crème fraîche
 - 100 gms – fresh horseradish, peeled and finely grated
 - 25 mls – lemon juice
 - 50 gms – fine cut chives
- Mix the above together and season.

METHOD

Soak the galantine in cold water till soft.
Bring the apple juice and sugar to a low boil.
Take off the heat and whisk the gelatine into the apple juice until fully melted.
Pass through a fine chinois into a 1” deep tray lined with cling film and place in the fridge to set.
Once set cut into ½ “cubes.

Skin the smoked salmon and gently tear into flakes.

Plate and serve.



Dessert recipe

SHAHI TUKDA INDIAN BRIOCHE BREAD & BUTTER PUDDING

Serves – 4

Ingredients

2 ltr – whole milk
500 ml – condensed milk
8 – green cardamom pods
140 g – caster sugar

For the bread

Use brioche bread loaf – slice 1-inch thick and cut in half to a triangle

For the garnish

30 gms – toasted pistachio nuts
10 gms – dried rose petals

METHOD

Preheat the oven to 180c and butter a baking dish.

In a heavy bottom sauce pan bring the milk to a boil on a low heat with the green cardamom pods.

Simmer for an hour stirring constantly.

Add sugar and dissolve. The milk will reduce to half.

Cool slightly.

Heat the oil in a frying pan, add the star anise to flavour the oil.

Fry the slices of bread until light brown.

Do this in batches and drain on kitchen paper.

Top with most of the cardamom flavoured milk.

Top with half the almonds and pistachios.

Bake in the oven for 15 minutes.

The bread will soak in the milk and form a crust over the top.

Cool slightly and top with remaining nuts, rose petals and serve.

Plate and serve.



Main course recipe

**ROAST HIGHLAND LOIN OF VENISON,
MARINATED BLACKBERRIES, BRAISED ROOT VEGETABLES,
RÖSTI POTATO, RUBY PORT & JUNIPER BERRY SAUCE**

Serves – 4

Ingredients

600 gms – venison loin, trimmed
50 gms – cranberries, soaked on port

Braised Root Vegetables

50 gms – carrots, peeled cut in 1” dice
50 gms – celeriac, peeled cut in 1” dice
50 gms – yellow turnip, peeled cut in 1” dice
Olive oil

Rösti Potato

250 gms – potatoes, peeled and grated
50 gms – butter, diced
50 mls – olive oil

Ruby Port & Juniper Berry Sauce

300 mls – port wine
500 mls – chicken stock
200 mls – veal jus
50 gms – banana shallots peeled and sliced
15 gms – crushed juniper berries

METHOD

Rösti Potato

Place the grated potato into a clean tea towel and twist to squeeze out the excess moisture.
Heat the olive oil in a small frying pan and add the grated potato.

Flatten the potato to fill the frying pan evenly,
season and fry over a medium heat for 3-4 minutes.

Feed little pieces of butter down the edges of the rösti and fry for one minute,
turn over and fry for 3-4 minutes on the other side.
Remove from the heat and drain on kitchen paper.

cont.



Main course recipe

**ROAST HIGHLAND LOIN OF VENISON,
MARINATED BLACKBERRIES, BRAISED ROOT VEGETABLES,
RÖSTI POTATO, RUBY PORT & JUNIPER BERRY SAUCE**

cont.

Ruby Port & Juniper Berry Sauce

Sweat the shallots in a little oil for five minutes.

Add the wine and juniper berries and reduce by $2/3$ ds,
add the chicken stock and veal jus and reduce until you have a sauce consistency.

Pass through a fine sieve.

Braised Root Vegetables

Mix the vegetables with the olive oil and season.

Roast slowly in the oven @ 150c for 30 minutes till just soft.

Season the venison loins and colour all over in a tilting pan.

Transfer to the oven and roast for 10-12 minutes @ 170c until medium rare.

Rest before carving.

Serve.



Dessert recipe

WHITE CHOCOLATE & BLACKBERRY CHEESECAKE, RHUBARB & ELDERFLOWER JELLY

Serves – 4

Ingredients

250 gms – digestive biscuits
125 gms – butter
75 gms – golden syrup

175 gms – white chocolate
1 – gelatine leaves
325 gms – whipping cream
100 gms – cream cheese
125 gms – frozen blackberries – defrosted

225 ml – elderflower cordial
1 – lemon – zested and juiced
75 mls – white wine
50 mls – rhubarb puree
3 – gelatine leaves

25 – Blackberries – garnish
25 – Small pieces of poached rhubarb 1” long
4 w- Mint sprigs

METHOD

To make the base, blitz the biscuits in a food processor to a crumb. In a saucepan, mix the biscuit crumb, butter and syrup and heat until the butter has melted, and the syrup is well combined into the mix.

On a chopping board or flat baking tray, roll the mixture between two sheets of parchment paper to a 1/2 cm thickness and chill in fridge for 20 minutes. Remove the top layer of paper, place a rectangular / circular metal pastry mould measuring 20cm x 30cm and 2cm deep onto the rolled-out mix. Press down firmly so that the mould/tin trims the pastry to fit.

Discard the excess and return to the fridge, leaving the mould in place.

For the white chocolate mousse, melt the chocolate in a large bowl over a pan of simmering water and set aside, but keep warm.

cont.



Dessert recipe

WHITE CHOCOLATE & BLACKBERRY CHEESECAKE, RHUBARB & ELDERFLOWER JELLY

cont.

Soak the gelatine in iced water until softened.

Boil 60g of the cream and add the softened gelatine, stirring to dissolve. Keep warm.

Whip the remaining cream very loosely
and mix with the gelatine blackberries and chocolate.

Leave to set in the fridge for 4 hours.

Once set, whisk the mixture until smooth then beat in the cream cheese.

Add the mixture to the biscuit base and smooth out with a palette knife,
ensuring there is enough room left at the top for a layer of jelly.

Return the cheesecake to the fridge to set.

Warm the cordial, wine and lemon juice and zest together in a small pan.

Soak the gelatine leaves in cold water for 5 minutes to soften.

Add the softened gelatine to the cordial mixture.

Pour onto the set cheesecakes and place back into the fridge.

Plate and serve.



Starter recipe

**SEARED ORKNEY SCALLOPS,
CAULIFLOWER PUREE,
CEPES & MICRO CRESS**

Serves - 4

Ingredients

12- king scallops - cleaned
100 gms – cepes, cleaned and sliced
10 gms – micro cress

Cauliflower Puree

10gms - unsalted butter
1 - onion, thinly sliced
50 gms - cauliflower, trimmed and cut into florets
25 mls - milk

METHOD

Gently cook the onions a little butter until softened.
Add the cauliflower and the milk and bring to the boil.
Simmer until the cauliflower is soft.

Drain the cauliflower, keep the milk to one side.

In a blender add the cauliflower and blend till a silky-smooth consistency,
add a little milk if needed.

Season to taste.

Pan sear the scallops for 1 minute each side.
Golden brown each side.

Fry the cepes in a little olive oil for 5 minutes and season.

Serve.



Starter recipe

**SALAD OF CONFIT RABBIT,
PICKLED HERITAGE CARROTS, CAPERS,
RAISINS & SHERRY VINEGAR DRESSING**

Serves – 4

Ingredients

2 – rabbit legs
500 mls – duck fat
15 gms – sea salt

Pickled carrots

2 – purple carrots, sliced into thin ribbons and blanched for 2-3 minutes.

100mls – distilled vinegar

100 mls – water

75 gms – caster sugar

½ tsp – caraway seeds

½ tsp – mustard seeds

½ tsp – black peppercorns

1 – garlic cloves

25 gms – capers

35 gms – raisins

Sherry vinegar dressing

50 mls – sherry vinegar

150 mls – olive oil

1 banana shallot – finely diced

25 gms – chopped flat leaf parsley

Seasoning

Whisk all ingredients together.

Micro cress/frizzy lettuce – garnish

METHOD

Pickled Carrots

Place all the pickle ingredients in a pan and bring to the boil, cooking until the sugar has dissolved.

Pour the liquid over the carrot ribbons and cover tightly.

Confit Rabbit

Dry cure the rabbit leg in salt; rub the salt into the legs and leave covered in the fridge for 6 hours.

Wash off the salt and dry the legs thoroughly.

Preheat the oven to 130°C

Put the legs into a deep dish and cover with the duck fat.

Cover with foil and place in the oven for 3-4 hours

until the meat is tender and falling away from the bone.

Plate and serve.



Main course recipe

**ROAST COD AND LANGOUSTINES,
STEAMED KALE, CRISP DICED POTATOES,
SMOKED COD & CHERVIL VELOUTÉ**

Serves – 4

Ingredients

4 – cod fillets skin on – 160 gms each
20 pieces – crayfish cooked
500 gms – kale
1 – large onion peeled and thinly sliced
500 gms – potatoes – peeled and cut into ½ “dice

Smoked Cod Velouté

75 gms – smoked cod skin
1 – banana shallot – finely diced
500 mls – Noilly Prat
200 mls litres – fish stock – hot
250 mls – double cream
20 gms – chervil – finely sliced
Seasoning

METHOD

Sweat the shallots and smoked cod skin in a little olive oil for 2-3 minutes.
Add the vermouth and reduce by 2/3rds.
Add the hot fish stock and reduce by half.
Add the cream and simmer for 10 mins until the sauce thickens slightly.
Season to taste.

Pass through a fine chinois, add the chervil just before serving.

Steam the Kale for 3 minutes.

Sweat the onions in a little butter until softened and add to the kale.
Steam the potatoes until just soft.
Dry them thoroughly before deep frying until golden brown and crispy.

Heat a little olive oil in a frying pan.
Place the seasoned cod skin side down and cook for 2-3 minutes,
turn the fish over and cook for a further 3-4 minutes.

Plate and serve.



Starter recipe

ORKNEY CRAB & LIME BASTED KING PRAWN, BELL PEPPER PUREE & WARM BASIL OIL

Serves – 4

Ingredients

- 250 gms – picked white crab meat
- 25 gms – mayonnaise
- 25 gms – finely chopped chives
- 20 mls – lemon juice
- 20 gms – cayenne pepper
- 2 – whole cucumbers – thinly sliced lengthways

- 3 – red peppers – roasted, skin off & de-seeded
- 12 gms – honey
- 30 mls – olive oil

- 25 gms – fresh basil
- 30 mls – olive oil

- 4 – king prawns – grilled and drizzled with lime juice
- 20 gms – micro leaves
- Seasoning

METHOD

Mix the crab, mayonnaise, chives, lemon juice and cayenne pepper & chill.
Place the sliced cucumbers on a chopping board lengthways overlapping each other.
Spread the crab mixture evenly over the cucumbers.
Carefully roll the cucumber into a tight cylinder shape.

Chill for at least 4 hours.

Liquidise the bell peppers, honey and olive oil until smooth.
Place in a squeeze bottle and chill.

Liquidise the basil and olive oil until dark green colour and smooth.

Plate and serve.



Khukri Nepalese restaurant

Main course recipe

WESTERN NEPAL LAMB RACK A HIGHLAND DELICACY MARINATED IN SIX FLAVOURS WITH CUCUMBER & LIME SALAD

Serves – 4

Ingredients

800 gms lamb rack French trimmed

Marination

50 gms coriander leaves

20 gms mint leaves

50 mls oil

10 gms dry fenugreek leaves

15 gms ginger paste

50 gms garlic paste

5 gms cinnamon powder

5 gms black cardamom powder

2 gms star anise powder

10 gms turmeric powder

15 gms cumin powder

10 gms coriander powder

20 gms sambhar masala powder

10 gms sea salt

20 mls clarified butter

15 gms tamarind paste

20 gms brown sugar

5 mls lime juice

250 mls – lamb stock

50 gms – cucumber

25 gms – mint – finely sliced

METHOD

Make a paste of the above marination ingredients with the oil.

Marinate the Lamb Chops over-night.

Sear on the grill, arrange them in the roasting pan.

Pour all the marinade and roast in the oven for 10min @ 180°C.

Take the lamb chops out of the pan.

Deglaze the roasting pan with the lamb stock.

Place the cucumber on a spiraller and cut into long ribbons.

Add the mint and gently mix together.

Plate and serve.



Amalfi restaurant

Main course recipe

GRILLED TENDERLOIN OF ANGUS BEEF, PAN SEARED DUCK FOIE GRAS, BUTTERED CRISP BRIOCHE, COCOTTE POTATOES & TRUFFLE MADEIRA REDUCTION

Serves – 4

Ingredients

- 4 – beef fillets – 160 gms each in weight
- 4 – foie gras slices – sliced 1” thick 45° angle
- 4 – brioche slices – cut into 3” diameter circles
- 12 – new potatoes – peeled & barrel shaped
- 20mls – olive oil
- 50 gms – butter – cut into 1” cubes
- 10 gms – sea salt
- 10 gms – black pepper

Truffle Madeira Reduction

- 20 mls – sherry vinegar
- 250 mls – Madeira
- 100 mls – Port
- 300 mls – veal stock
- 2 sprigs of thyme
- 100 gms – truffle peelings finely chopped
- 30 gms – chopped flat leaf parsley

METHOD

Combine the vinegar, port and madeira, bring to a boil and cook until reduced by 2/3rds.

Add the veal stock.

Bring to the boil again and reduce to the consistency of a sauce.

Add the thyme and 50 gms of the truffle and simmer for 10 minutes.

Pass through a fine sieve.

Add the parsley and remainder of the truffle.

Steam the potatoes until just cooked.

Then colour in a frying pan with butter and olive oil, and season.

Fry the brioche in butter until crisp and golden brown.

Pan fry the fillet of beef in a little olive oil ensuring there is an even colour all around.

Add a little hard butter, coat the beef in the frothy butter until cooked.

In a hot dry frying pan, sear the foie gras both sides golden brown and season with a little rock salt.

Serve.



Amalfi restaurant

Dessert recipe

HOT GRILLED HALF PEACH WITH ALMONDS, AMARETTO CRUNCH AND ZABAGLIONE

Serves – 4

Ingredients

4 – whole peaches – cut in half and de-stoned

12 gms – honey

12 gms – brown sugar

45 gms – flaked almonds toasted

80 gms – Amaretto biscuit

25 mls – Amaretto

3 – egg yolks

60 gms – sugar

60 mls – Marsala wine

3 gms – lemon zest

METHOD

For the peaches, preheat the oven to 220c.

Place cut-side up in a baking dish and sprinkle each peach half with the brown sugar and honey.

Roast in the oven for 20 minutes or until the peaches have softened and caramelised nicely.

Crumble the Amaretto biscuits roughly and place in a container,
add the Amaretto and mix gently.

Beat the egg yolks with the sugar in a bowl until smooth and frothy.

Stir in the Marsala and lemon zest and transfer the bowl to a bain marie.

Continue beating over the hot water for about 5 minutes,
until you have a thick, silky cream.

Remove from the heat and let cool slightly.

Plate and serve.