



BURN'S NIGHT

— Recipes —



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NEEPS & TATTIES SOUP

Swede (“neeps”) and potato (“tatties”) soup served with a swirl of double cream and crispy fried haggis



Serves 10

Code	Description	Qty	Units	mise en place / Preparation
C 74088	Unsalted Butter	100	g	
C 10291	Large Onions	200	g	Peel & chop
C 10477	Swede	800	g	Peel & chop
C 450694	Carrots	200	g	Peel & chop
C 10228	Celery	60	g	Thinly slice
C 10295	White Ware Potatoes	560	g	Peel & chop
A 33709	Brakes Ground Nutmeg	2	g	
C 70218	Brakes Fresh Semi Skimmed Milk	1600	ml	
A 71095	Meadowland Double 1L	100	ml	
C 107672	Macswen Haggis Caterer's Choice 1.36kg	560	g	Crumble
A 33597	Brakes Ground Coriander	9	g	

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Allergens Contained in this recipe

Celery	Yes	Sesame	No
Crustacea	No	Soya	Yes
Egg	No	Sulphites	No
Fish	No	Wheat	May
Lupin	No	Barley	No
Milk	Yes	Oats	Yes
Molluscs	No	Rye	No
Mustard	No	Spelt	No
Nuts	No	Kamut	No
Peanuts	No	Gluten	Yes

Method

Estimated Cooking Time: 30 mins

- 1 Melt butter in a large pan
- 2 Add coriander and all of the vegetables and cook for 6-7 mins
- 3 Cover vegetables with 400ml of water and bring to the boil, cook until vegetables are soft (approx. 20 mins)
- 4 Remove from heat and add milk and nutmeg
- 5 Blend soup until smooth - season if required
- 6 Pan fry haggis until crispy
- 7 Serve soup with a swirl of double cream and crispy haggis

Nutrition (pre-cooking)

Energy per Portion (kcal)	447.7
Energy per Portion (kj)	1872
Protein per Portion	14
Carbohydrate per Portion	39
Sugars per Portion	15.9
Fat per Portion	25.2
Saturates per Portion	14
Fibre per Portion	4.1*
Salt Equivalent per Ptn	1.3

* indicates incomplete information

Suitable for Vegetarians	No
Suitable for Vegans	No

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HADDOCK, POTATO & SWEETCORN

Hearty soup also made with smoked bacon for extra flavour



Serves 10

Code	Description	Qty	Units	mise en place / Preparation
C 74088	Unsalted Butter	100	g	
C 10291	Large Onions	200	g	Peel & chop
C 124831	Prime Meats Smoked Streaky Bacon	240	g	Chop
C 10295	White Ware Potatoes	400	g	Peel & chop
A 103904	Knorr Vegetable Bouillon Powder 1.2kg	50	g	Mix with 400ml of water
A 127124	Brakes Sweetcorn in water	300	g	
F 125334	M&J Seafood Diced MSC Natural Smoked Haddock 1000		g	Defrost

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Allergens Contained in this recipe

Celery	Yes	Sesame	No
Crustacea	No	Soya	No
Egg	May	Sulphites	No
Fish	Yes	Wheat	May
Lupin	No	Barley	May
Milk	Yes	Oats	May
Molluscs	No	Rye	May
Mustard	May	Spelt	May
Nuts	No	Kamut	May
Peanuts	No	Gluten	No

Method

Estimated Cooking Time: 30 mins

- 1 Melt butter in a large pan
- 2 Add onions, potatoes and bacon, and cook for 6-7 mins
- 3 Add vegetable stock
- 4 Cover and bring to the boil, and cook until vegetables are soft (approx. 20 mins)
- 5 Blend soup until smooth - season if required
- 6 Return pan to a low heat and add diced fish. Simmer until fish is cooked (approx. 7 mins)
- 7 Finally add sweetcorn and season if required
- 8 Serve

Nutrition (pre-cooking)

Energy per Portion (kcal)	314.4
Energy per Portion (kj)	1318.1
Protein per Portion	26.3
Carbohydrate per Portion	17.2
Sugars per Portion	2.9
Fat per Portion	15.4
Saturates per Portion	7.4
Fibre per Portion	1.6
Salt Equivalent per Ptn	4.3

* indicates incomplete information

Suitable for Vegetarians	No
Suitable for Vegans	No

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LEEK & VEGETARIAN MINCE POTATO CAKE

Meat free mince, leek and carrot potato cake served with wilted spinach, and topped with a poached egg and hollandaise sauce



Serves 1

Code	Description	Qty	Units	mise en place / Preparation
C 10420	Potatoes Baby 25-35mm Washed	150	g	Boiled until soft
C 113880	Premium Large Chives Bunch	1	g	Chopped fine
C 10288	Leeks	30	g	Washed and finely chopped
C 450694	Carrots	20	g	Peeled and grated
F 132494	Katerveg Meat Free Mince	50	g	
C 10428	Baby Leaf Spinach	10	g	Picked and washed
A 16392	Brakes 18 British Free Range Fresh Medium Eggs	1	ea	
A 7804	Knorr Garde d'Or Hollandaise Sauce 1L	30	g	
C 74827	Salted Butter	10	g	

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Allergens Contained in this recipe

Celery	May	Sesame	No
Crustacea	No	Soya	Yes
Egg	Yes	Sulphites	No
Fish	No	Wheat	No
Lupin	No	Barley	Yes
Milk	Yes	Oats	No
Molluscs	No	Rye	No
Mustard	No	Spelt	No
Nuts	No	Kamut	No
Peanuts	No	Gluten	Yes

Method

Estimated Cooking Time: 15 mins

- Melt half the butter in a frying pan and add leeks, carrots and mince and cook for 5-8 mins
- Crush the boiled potatoes and mix in with the leek, carrots and mince
- Press into a mould then onto a baking tray
- Bake for 10-15 mins until crisp on the outside
- Poach the egg and heat hollandaise sauce
- Wilt spinach in the remaining butter
- Plate by adding spinach followed by potato cake
- Top with poached egg and hollandaise sauce
- Serve

Nutrition (pre-cooking)

Energy per Portion (kcal)	410.4
Energy per Portion (kj)	1717.8
Protein per Portion	19.9
Carbohydrate per Portion	34.5
Sugars per Portion	4.8
Fat per Portion	19.3
Saturates per Portion	8.5
Fibre per Portion	6
Salt Equivalent per Ptn	1.1

* indicates incomplete information

Suitable for Vegetarians	Yes
Suitable for Vegans	No

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CULLEN SKINK TART

Inspired by the classic Scottish soup. Diced haddock, onions and leeks in a cheesy béchamel sauce and topped with pommes annas potatoes, all in an individual tart



Serves 10

Code	Description	Qty	Units	mise en place / Preparation
A 100028	Brakes Quiche Cases 8.5cm	10	ea	
C 10288	Leeks	300	g	Peel & chop
C 10291	Large Onions	300	g	Peel & chop
F 125334	M&J Seafood Diced MSC Natural Smoked Haddock	750	g	Defrost
A 10468	Brakes Bechamel Sauce	700	g	
C 124886	Arran Cheese Oak Smoked Cheddar Cheese	300	g	
F 121212	Pommes Anna	100	g	
C 74088	Unsalted Butter	300	g	

Method Estimated Cooking Time: 40

- 1 Melt butter over low heat, place chopped leeks and onion into pan and cook for 5-6 mins until softened
- 2 Add diced fish and cook gently for 2-3 mins. Remove from heat
- 3 Add béchamel and grated cheddar to pan and stir carefully
- 4 Place mixture into quiche cases and top with pommes anna
- 5 Placed in pre-heated oven @180°C and cook for 20 minutes
- 6 Serve with any desired accompaniments

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Allergens Contained in this recipe			
Celery	No	Sesame	No
Crustacea	No	Soya	Yes
Egg	No	Sulphites	No
Fish	Yes	Wheat	Yes
Lupin	No	Barley	No
Milk	Yes	Oats	No
Molluscs	No	Rye	No
Mustard	No	Spelt	Yes
Nuts	No	Kamut	No
Peanuts	No	Gluten	Yes

Nutrition (pre-cooking)	
Energy per Portion (kcal)	1297.7
Energy per Portion (kj)	5399.6
Protein per Portion	36.6
Carbohydrate per Portion	87.3
Sugars per Portion	7.3
Fat per Portion	88.1
Saturates per Portion	49
Fibre per Portion	5.8
Salt Equivalent per Ptn	4

* indicates incomplete information

Suitable for Vegetarians	No
Suitable for Vegans	No

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POTATO SCONES WITH SMOKED SALMON

Potato scones topped with a salmon and dill crème fraîche, with crispy fried capers and a wedge of lemon



Serves 1

Code	Description	Qty	Units	mise en place / Preparation
F 460806	McGhee's 6 Potato Scones	2	ea	Defrosted
C 71085	M&J Seafood Smoked Salmon Trimmings	60	g	Defrosted
C 113875	Herb Bunched Dill	1	g	Picked and chopped
C 15946	Brakes Crème Fraîche	50	g	
A 129473	Crespo Baby Capers Non-Pareilles	3	g	Drained
C 74063	Watercress	1	g	Picked and washed
C 114218	Lemons	1	ea	Cut a wedge for serving - zest & juice the rest

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Allergens Contained in this recipe

Celery	No	Sesame	No
Crustacea	No	Soya	No
Egg	No	Sulphites	No
Fish	Yes	Wheat	Yes
Lupin	No	Barley	No
Milk	Yes	Oats	No
Molluscs	No	Rye	No
Mustard	No	Spelt	No
Nuts	No	Kamut	No
Peanuts	No	Gluten	Yes

Method

Estimated Cooking Time: 5 mins

- 1 Deep fry capers until crisp and drain well
- 2 Mix the dill, smoked salmon and crème fraîche together with the lemon zest and juice
- 3 Lightly toast both sides of the potato scone and put onto a plate
- 4 Top with the salmon mix
- 5 Garnish with lemon, capers and watercress
- 6 Serve

Nutrition (pre-cooking)

Energy per Portion (kcal)	432.3
Energy per Portion (kj)	1800.5
Protein per Portion	18.5
Carbohydrate per Portion	50.6
Sugars per Portion	6.6
Fat per Portion	17.3
Saturates per Portion	9.2
Fibre per Portion	3.3
Salt Equivalent per Ptn	5

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Suitable for Vegetarians	No
Suitable for Vegans	No

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QUAIL & HAGGIS SCOTCH EGG WITH MUSTARD

Luxury version of a classic. Quails egg surrounded by sausage and haggis meat and covered in oats, deep fried and served with a wholegrain and djon mustard mayonnaise



Serves 10

Code	Description	Qty	Units	mise en place / Preparation
C 19646	Peeled Quail Eggs	10	ea	Drain
C 107672	Macsween Haggis Caterer's Choice 1.36kg	300	g	
F 3568	Brakes Pork Sausagemeat	200	g	Defrost
A 33853	Brakes Breadcrumbs Uncoloured	100	g	
A 100326	Brakes Medium Oatmeal	50	g	
A 16392	Brakes 18 British Free Range Fresh Medium Eggs	2	ea	
A 350091	Brakes Plain Flour	20	g	
A 89703	Brakes Real Mayonnaise	500	g	
A 88932	Brakes Wholegrain Mustard	30	g	
A 84536	Brakes Dijon Mustard	40	g	

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Allergens Contained in this recipe

Celery	No	Sesame	No
Crustacea	No	Soya	No
Egg	Yes	Sulphites	Yes
Fish	No	Wheat	Yes
Lupin	No	Barley	Yes
Milk	No	Oats	Yes
Molluscs	No	Rye	No
Mustard	Yes	Spelt	No
Nuts	No	Kamut	No
Peanuts	No	Gluten	Yes

Method

Estimated Cooking Time: 30 mins

- 1 In a bowl mix together the sausage meat and haggis
- 2 Lightly flour the quails egg and wrap each egg in the sausage meat and haggis mix. Form in to a nice egg shape
- 3 Place each one into flour, then into beaten egg and finally coat with breadcrumbs
- 4 Deep fry scotch egg at 170°C for 5-6 mins until golden brown
- 5 Make the mustard mayonnaise by combining mayonnaise with both mustards and whisk thoroughly

Nutrition (pre-cooking)

Energy per Portion (kcal)	545.7
Energy per Portion (kj)	2263
Protein per Portion	11.9
Carbohydrate per Portion	23.5
Sugars per Portion	2.3*
Fat per Portion	44.5
Saturates per Portion	6.2*
Fibre per Portion	1.7*
Salt Equivalent per Ptn	1.7

* indicates incomplete information

Suitable for Vegetarians	No
Suitable for Vegans	No

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CHICKEN BALMORAL HAGGIS BON BONS WITH WHISKY SAUCE MAYO



French trimmed chicken supremes in a whiskey flambéed creamy mustard sauce, and breaded haggis bon bons served with a root vegetable mash, kale and red cabbage

Serves 10

Code	Description	Qty	Units	mise en place / Preparation	
C 121299	Prime Meats Skin-on Chicken Supremes French Tri	10	ea		
A 350091	Brakes Plain Flour	20	g		
C 74088	Unsalted Butter	40	g		
C 107672	Macswheen Haggis Caterer's Choice	1.36kg	50	g	
A 130913	Glenfiddich 12 Year Old Malt Whisky	5	ml		
C 10567	Banana Shallots	30	g		Peel & finely dice
A 120823	Chef Premium Natural Chicken Stock, 1L Pack	100	ml		
A 71095	Meadowland Double 1L	45	ml		
A 88932	Brakes Wholegrain Mustard	20	g		
A 84536	Brakes Dijon Mustard	10	g		
F 31560	Brakes Potato, Swede & Carrot Mash	200	g		
C 74844	Brakes Braised Red Cabbage	60	g		
C 455914	Curly Kale	50	g		
A 33853	Brakes Breadcrumbs Uncoloured	100	g		
A 16392	Brakes 18 British Free Range Fresh Medium Eggs	2	ea		Wash & Shred

Method

Estimated Cooking Time: 45 mins

- Season flour with salt & pepper and lightly coat skin side of chicken
- Melt half of the butter in frying pan and seal chicken on both sides, then place in oven @180°C for 15-20 mins
- Melt the remaining butter in a small pan and cook shallots until soft - flambé with whisky
- Add chicken stock to pan and allow to reduce by half
- Roll haggis into bite size balls. Dust with flour, dip in egg and then roll in breadcrumbs
- Deep fry the bon bons at 170°C for 5-6 mins until golden brown
- Finish sauce with cream and mustard - season if required
- Cook kale in salted boiling water for 3-4 mins
- Reheat mash and red cabbage according to manufacturers instructions

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Allergens Contained in this recipe

Celery	No	Sesame	No
Crustacea	No	Soya	Yes
Egg	Yes	Sulphites	Yes
Fish	No	Wheat	Yes
Lupin	No	Barley	No
Milk	Yes	Oats	Yes
Molluscs	No	Rye	No
Mustard	Yes	Spelt	No
Nuts	No	Kamut	No
Peanuts	No	Gluten	Yes

Nutrition (pre-cooking)

Energy per Portion (kcal)	401.2*
Energy per Portion (kj)	1687.7*
Protein per Portion	52.7*
Carbohydrate per Portion	14.7*
Sugars per Portion	3.4*
Fat per Portion	14.3*
Saturates per Portion	6.5*
Fibre per Portion	1.6*
Salt Equivalent per Ptn	0.8*

* indicates incomplete information

Suitable for Vegetarians	No
Suitable for Vegans	No

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LEMON CRUMB COATED FILLET OF SALMON

Scottish salmon fillet coated in lemon seasoned breadcrumbs, served with a chive potato cake, samphire and cold water prawns in a brown butter sauce



Serves 1

Code	Description	Qty	Units	mise en place / Preparation
F 128687	M&J Seafood Scottish Salmon Fillet Suprêmes	1	ea	Defrost
C 114218	Lemons	0.25	ea	Zest and juice
A 130706	Jacksons Medium Sliced White Bread	20	g	Blend into crumb with lemon zest and 10g of butter
C 74827	Salted Butter	60	g	
C 10420	Potatoes Baby 25-35mm Washed	120	g	Boiled until soft
C 113880	Premium Large Chives Bunch	2	g	
C 102653	Samphire	5	g	
F 30815	M&J Seafood Small Cold Water Prawns	20	g	

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Allergens Contained in this recipe

Celery	No	Sesame	No
Crustacea	Yes	Soya	No
Egg	No	Sulphites	No
Fish	Yes	Wheat	Yes
Lupin	No	Barley	No
Milk	Yes	Oats	No
Molluscs	No	Rye	No
Mustard	No	Spelt	No
Nuts	No	Kamut	No
Peanuts	No	Gluten	Yes

Method

Estimated Cooking Time: 20 mins

- 1 Pre-heat the oven to 180°C
- 2 Take boiled new potatoes and crush with 10g of butter and half the chives
- 3 Mould into a metal ring and allow to chill
- 4 Press the lemon crumb on top of the salmon fillet and place on a lined baking tray with the crushed potato cake
- 5 Place tray and bake for 15-20 mins or until core temperature is achieved
- 6 Whilst the salmon is baking, blanch the samphire in boiling water for no more than 30 seconds
- 7 Make the sauce by melting the butter on a high heat until it starts to brown
- 8 Add lemon juice, prawn and samphire
- 9 Plate salmon, potato cake and sauce
- 10 Serve

Nutrition (pre-cooking)

Energy per Portion (kcal)	943.3
Energy per Portion (kj)	3912.8
Protein per Portion	39.4
Carbohydrate per Portion	30.8
Sugars per Portion	2.2
Fat per Portion	72.8
Saturates per Portion	36.1
Fibre per Portion	2.3
Salt Equivalent per Ptn	1.9

* indicates incomplete information

Suitable for Vegetarians	No
Suitable for Vegans	No

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PAN SEARED VENISON HAUNCH WITH SMOKED BACON & BLACKBERRY SAUCE

Venison medallions with cracked black pepper mash, shredded red cabbage with apple, and smoked bacon and blackberry sauce



Serves 1

Code	Description	Qty	Units	mise en place / Preparation
C 71568	Brakes Defrosted Venison Haunch Medallions	130	g	
F 114427	Ardo Red Cabbage & Apple	60	g	
F 31559	Brakes Mashed Potato with Cracked Black Pepper	120	g	
F 33386	Greens Fresh Frozen Blackberries 1000g	20	g	
C 124831	Prime Meats Smoked Streaky Bacon	20	g	Cut into lardons
A 123225	Essential Cuisine Signature Beef Jus	60	ml	
C 74827	Salted Butter	20	g	

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Allergens Contained in this recipe

Celery	No	Sesame	No
Crustacea	No	Soya	No
Egg	No	Sulphites	No
Fish	No	Wheat	No
Lupin	No	Barley	No
Milk	Yes	Oats	No
Molluscs	No	Rye	No
Mustard	No	Spelt	No
Nuts	No	Kamut	No
Peanuts	No	Gluten	No

Method

Estimated Cooking Time: 25 mins

- 1 Heat a frying pan and season and seal venison
- 2 Add butter and baste, and cook to your liking before resting
- 3 Heat mash and cabbage in separate pans until core temperature is achieved
- 4 Pan fry smoked bacon until crisp and add blackberries and gravy
- 5 Bring to the boil
- 6 Plate by putting mash and cabbage on first
- 7 Top with sliced venison and drizzle with sauce
- 8 Serve

Nutrition (pre-cooking)

Energy per Portion (kcal)	592.6
Energy per Portion (kj)	2471.8
Protein per Portion	44.3
Carbohydrate per Portion	26.3
Sugars per Portion	9.6
Fat per Portion	33.8
Saturates per Portion	18.6
Fibre per Portion	2.4*
Salt Equivalent per Ptn	2.4

* indicates incomplete information

Suitable for Vegetarians	No
Suitable for Vegans	No

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SCOTTISH MACKEREL SALAD

Oat crumbed mackerel fillets served with roasted beetroot, orange segments and pomegranate seeds, drizzled with a pomegranate molasses



Serves 10

Code	Description	Qty	Units	mise en place / Preparation
F 32778	M&J Seafood Omega 3 Scottish Mackerel Fillets (s 10	ea		Defrost
A 100326	Brakes Medium Oatmeal	100	g	
A 16392	Brakes 18 British Free Range Fresh Medium Eggs	2	ea	Beaten
A 350091	Brakes Plain Flour	100	g	
C 105129	Cooked Beetroots	500	g	Large Dice
C 74063	Watercress	100	g	
C 14945	Fresh Orange Segments	200	g	
C 74817	Pomegranate Seeds	100	g	
A 119113	Pomegranate Molasses	300	ml	
C 74088	Unsalted Butter	200	g	
A 350094	Brakes Sunflower Oil	100	g	

Method

Estimated Cooking Time: 20 mins

- 1 Lightly flour mackerel fillets, coat in beaten egg and then roll in oats
- 2 Melt butter and oil together in frying pan and seal both sides of fish before placing in oven at 170°C for 10-12 mins
- 3 Roast diced beetroot in half of the pomegranate molasses in oven at 170°C for 10 mins
- 4 Build salad on plate and drizzle with pomegranate molasses
- 5 Remove fish from oven and serve with the salad

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Allergens Contained in this recipe

Celery	No	Sesame	No
Crustacea	No	Soya	No
Egg	Yes	Sulphites	No
Fish	Yes	Wheat	Yes
Lupin	No	Barley	No
Milk	Yes	Oats	Yes
Molluscs	No	Rye	No
Mustard	No	Spelt	No
Nuts	No	Kamut	No
Peanuts	No	Gluten	Yes

Nutrition (pre-cooking)

Energy per Portion (kcal)	731.2
Energy per Portion (kj)	3046.9
Protein per Portion	20.6
Carbohydrate per Portion	52.9
Sugars per Portion	26.4
Fat per Portion	48.3
Saturates per Portion	16.6
Fibre per Portion	2.5
Salt Equivalent per Ptn	0.5

* indicates incomplete information

Suitable for Vegetarians	No
Suitable for Vegans	No

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CRANACHAN

A traditional Scottish dessert made with whipped cream, raspberries, oats, honey and Glenfiddich 12 year old malt whisky



Serves 10

Code	Description	Qty	Units	mise en place / Preparation
A 100326	Brakes Medium Oatmeal	800	g	
A 350157	Brakes Squeezy Clear Blossom Honey	300	g	
C 70215	Brakes Fresh Double Cream	800	ml	
C 131293	Raspberries	600	g	
A 28984	Brakes Raspberry Purée	200	ml	
A 130913	Glenfiddich 12 Year Old Malt Whisky	100	ml	

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Allergens Contained in this recipe

Celery	No	Sesame	No
Crustacea	No	Soya	No
Egg	No	Sulphites	No
Fish	No	Wheat	No
Lupin	No	Barley	No
Milk	Yes	Oats	Yes
Molluscs	No	Rye	No
Mustard	No	Spelt	No
Nuts	No	Kamut	No
Peanuts	No	Gluten	Yes

Method

Estimated Cooking Time: 20 mins

- 1 Toast oatmeal on a baking sheet and allow to cool
- 2 Lightly whisk cream before adding whisky and half of the honey
- 3 In a serving glass, add a layer of oats. Follow with raspberries, raspberry puree and then add a layer of cream
- 4 Repeat process
- 5 Finish with fresh raspberries and a sprinkle of oats

Nutrition (pre-cooking)

Energy per Portion (kcal)	812*
Energy per Portion (kj)	3390.9*
Protein per Portion	13*
Carbohydrate per Portion	86.5*
Sugars per Portion	30.5*
Fat per Portion	44.2*
Saturates per Portion	24.1*
Fibre per Portion	7.9*
Salt Equivalent per Ptn	0.1*

* indicates incomplete information

Suitable for Vegetarians	No
Suitable for Vegans	No

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TABLET ICE CREAM SUNDAE

Whiskey soaked shortbread topped with raspberries, Scottish tablet dairy ice cream and whiskey laced whipped cream, finished with two wafers



Serves 1

Code	Description	Qty	Units	mise en place / Preparation
F 110747	Arran Dairies Scottish Tablet Ice Cream	200	ml	
A 131775	Walkers Mixed Shortbread Case	1	ea	
C 131293	Raspberries	40	g	
A 28984	Brakes Raspberry Purée	60	ml	
A 130913	Glenfiddich 12 Year Old Malt Whisky	20	ml	
C 70215	Brakes Fresh Double Cream	100	ml	
A 16810	Marcantonio Sundae Sensations 280 Rossini Curls 2		ea	

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Allergens Contained in this recipe

Celery	No	Sesame	No
Crustacea	No	Soya	Yes
Egg	Yes	Sulphites	No
Fish	No	Wheat	Yes
Lupin	No	Barley	No
Milk	Yes	Oats	No
Molluscs	No	Rye	No
Mustard	No	Spelt	No
Nuts	May	Kamut	No
Peanuts	No	Gluten	Yes

Method

Estimated Cooking Time: N/a

- 1 Crush shortbread biscuit and place half in bottom of serving glass. Add a splash of whisky and allow to soak
- 2 Lightly whisk cream before adding remaining whisky
- 3 Top the whisky soaked shortbread with raspberries & puree
- 4 Add scoops of ice cream
- 5 Finish with whisky cream, more raspberries, puree, wafers and remaining shortbread

Nutrition (pre-cooking)

Energy per Portion (kcal)	1101.3*
Energy per Portion (kj)	4577.9*
Protein per Portion	12.5*
Carbohydrate per Portion	97.7*
Sugars per Portion	79.9*
Fat per Portion	72.5*
Saturates per Portion	45.9*
Fibre per Portion	5.3*
Salt Equivalent per Ptn	0.6*

* indicates incomplete information

Suitable for Vegetarians	No
Suitable for Vegans	No

This information is correct at the date published but is subject to change at any time and without notice. Check the product packaging for definitive information on allergens & nutrition