

SAUCES

Dill Sauce for gravlax and bradan rost (hot smoked salmon)

- 2 tbsp white wine vinegar
- 2 tbsp Dijon mustard
- 2 tbsp brown sugar
- 2 tbsp olive oil
- 2 tbsp chopped fresh (dried is ok) dill

Combine all and serve cold as an accompaniment to gravlax slices and warmed as an accompaniment to hot smoked salmon.

Cream whisky sauce for haggis

- 100ml double cream
- 500ml beef stock (3 stock cubes)
- 4 tbsp whisky
- 1 tbsp fresh or dried parsley
- Knob of butter
- 1/4 tsp of Black pepper
- Salt to taste

Heat the stock in a pan, simmer to reduce by 1/3.
Add the whisky and the seasoning.
Add the chopped parsley.
Take off the heat and add the butter and cream.
Pour over the haggis.

Rowan sauce for pan fried venison

- 1 tbsp balsamic vinegar
- 150ml beef stock
- 1 garlic clove crushed
- 1 tbsp rowan jelly

Once cooked, remove the venison steaks from the pan to rest. Add the balsamic vinegar to the pan with the crushed garlic and the rowan jelly and pour in the stock. Reduce until thickened.

Horseradish sauce for cold smoked salmon

100g crème fraiche or sour cream
Freshly grated or prepared horseradish pulp to taste - start with 2
tbsp
Zest of 1 lemon
Squeeze of lemon juice

Combine all together, taste for horseradish and add more if
required. Season.

Lemon dill sauce for hot fish dishes

Nob of butter
1 tsp minced garlic
Juice of 1/2 lemon
1/4 cup chicken stock
1/4 cup double cream
Chopped dill

Gently fry the garlic in the butter until soft
Add the stock and lemon juice
Remove from the heat. Add the cream stirring quickly
Taste. You might add more lemon juice
Season
Add the chopped dill.

Honey mustard salad dressing

100ml cider vinegar or white wine vinegar
100ml olive oil
1tsp honey (more if you like it sweet)
2tsp Dijon mustard