

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 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
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, 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.