

Burns Night

25TH JANUARY
2019

BURNS NIGHT IS A CELEBRATION OF THE LIFE AND POETRY OF THE POET
ROBERT BURNS, THE AUTHOR OF MANY SCOTTISH POEMS.

Fennel seed shortbread

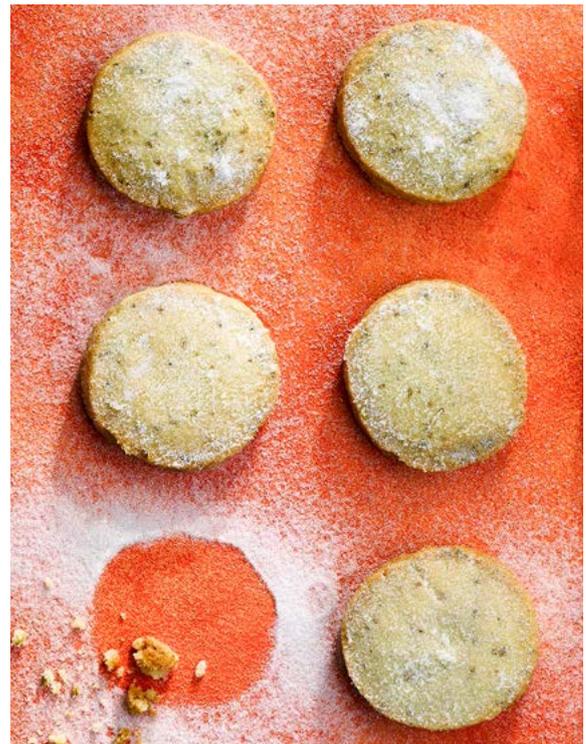
THESE DELECTABLE SHORTBREADS ARE AROMATIC IN FLAVOUR BUT STILL HAVE THAT BUTTERY TASTE YOU'D EXPECT FROM A GREAT SHORTBREAD. THIS TWIST ON A CLASSIC IS IDEAL TO SERVE WITH A CHAI OR COFFEE.

Method

1. TOAST THE FENNEL SEEDS UNTIL THE FENNEL AROMA STARTS TO RELEASE. CRUSH WITH THE CARDAMOM SEEDS AND SET TO ONE SIDE TO COOL.
2. PUT THE FLOUR INTO A MIXER AND ADD THE BUTTER, MIX UNTIL IT RESEMBLES BREADCRUMBS THEN ADD THE SPICE MIX AND SUGAR.
3. TURN OUT ONTO THE WORK SURFACE AND KNEAD TOGETHER THEN CHILL FOR ONE HOUR.
4. ONCE CHILLED PLACE ONTO A SHEET OF GREASEPROOF THEN PLACE ANOTHER ON THE TOP.
5. ROLL OUT THE DOUGH UNTIL IT'S AROUND 2CM THICK.
6. TRANSFER TO AN OVEN TRAY AND REMOVE THE TOP LAYER OF PAPER.
7. BAKE FOR 25 MINUTES OR UNTIL IT IS GOLDEN IN COLOUR.
8. REMOVE FROM THE OVEN AND SPRINKLE WITH MORE CASTER SUGAR AND CUT INTO ROUNDS.

Ingredients

EVERYDAY FAVOURITES FENNEL SEEDS: 15 G
CHEF WILLIAM WHOLE GREEN CARDAMOM: 8
EVERYDAY FAVOURITES PLAIN FLOUR: 350 G
EVERYDAY FAVOURITES UNSALTED BUTTER: 250 G
TATE & LYLE CASTER SUGAR DRUM: 130 G



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Haggis burger

Ingredients

HAGGIS: 10 SLICES
BLADEN MATURE WHITE CHEDDAR SLICE: 10 SLICES
PREMIUM SELECTION 100% HALF POUNDER: 10
RED ONIONS: 1
BEEF TOMATOES: 2
COS LETTUCE: 2
ARRAN CARAMELISED RED ONION CHUTNEY: 200G
COURMET SOURDOUGH BURGER BUN: 10

Method

1. COLLATE ALL YOUR INGREDIENTS.
2. BATTER & DEEP FRY THE HAGGIS SLICES AND KEEP WARM.
3. GRILL YOUR BURGER – TO YOUR LIKING AND KEEP WARM.
4. SLICE YOUR TOMATO, RED ONION & COS LETTUCE AND KEEP CHILLED UNTIL REQUIRED.
5. TOAST THE BUN AND KEEP WARM.
6. TOP THE BASE OF THE BUN WITH RED ONION CHUTNEY.
7. BUILD UP WITH LETTUCE, SLICED TOMATO & SLICED RED ONION.
8. TOP WITH THE BURGER, CHEESE SLICE & DEEP FRIED HAGGIS FRITTER.
9. TOP WITH THE TOASTED TOP BUN AND SERVE.



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