

SCOTCH. MAKE IT A CHRISTMAS TO SAVOUR



FREE
GUIDE



ALWAYS ASK
FOR SCOTCH

IT'S YOUR GUARANTEE
THAT THE MEAT YOU'RE
BUYING IS SOURCED FROM
QUALITY ASSURED SCOTTISH
FARMS THAT ADOPT THE
BEST ANIMAL WELFARE AND
PRODUCTION METHODS.



IT'S
BEGINNING
TO
SMELL
A LOT LIKE
CHRISTMAS

Crackers and crackling. Party hats and prize hams. Hearty roasts and heartfelt toasts. It's fair to say we love Christmas at the Scotch Butchers Club, which is why we've put together this festive guide. It's packed full of recipe ideas, handy hacks and industry tips so you can enjoy the finest Scotch Beef, Scotch Lamb and Specially Selected Pork with all the trimmings.

LEFTOVER
LEGENDS
PAGE 18



DIG IN




CHRISTMAS
SPICED SCOTCH
LAMB
PAGE 14

SEASON'S EATINGS	4
THE SCOTCH DIFFERENCE	6
RISE AND SHINE	8
AMBASSADOR SPOTLIGHT	10
MULLED WINE AND CRANBERRY GLAZED HAM	12
CHRISTMAS SPICED SCOTCH LAMB WITH PORT GRAVY	14
ROAST SCOTCH BEEF WITH RED WINE JUS	16
LEAVE THE LEFTOVERS TO US	18
CRISPY SCOTCH BEEF AND BRUSSEL SPROUT STIR FRY	20
FESTIVE SCOTCH LAMB BOBOTIE	22
LET'S GET THE PARTED STARTED	24
LOVE IS IN THE AIR	26
THE ROASTS WITH THE MOST	28
THE SCOTCH BEEF CLUB	30
GET TO KNOW	31



ROASTING
GUIDE
PAGE 28



GET YOUR ORDER
FOR A HOGMANAY
STEAK PIE IN EARLY
BEFORE YOUR
NEIGHBOURS NAB
THEM ALL



DATES FOR YOUR DIARY

LATE OCTOBER

Start planning
your festive feast

EARLY NOVEMBER

Order your festive
meats from your
local butcher

MID DECEMBER

Secure your
Hogmanay
steak pies

CHRISTMAS EVE

Relax while
everyone else
panics!





SEASON'S EATINGS

Christmas is a time for giving. For celebrating with loved ones and raising a dram to missed ones. It's also a time for filling your fridge and your belly with fantastic festive food, and that's why your local Scotch Butchers Club member should always be top of your festive wish list.

Not only will their knowledge and passion for Scotch Beef, Scotch Lamb and Specially Selected Pork ensure your festive roast is a winner, you can be confident every tender cut has been locally sourced. They'll answer your burning questions, recommend when you need to order and share priceless tips, some of which have been passed down from generation to generation. And don't forget, a Scotch butcher is for life, not just for Christmas. So when you're planning an Easter Sunday meal or a summer BBQ under a brolly, you always know where to come.

**DON'T KNOW
YOUR CHUMPS FROM
YOUR CHOPS?**

**DON'T BE AFRAID
TO GRILL YOUR
SCOTCH BUTCHER.**

THE SCOTCH DIFFERENCE

At the Scotch Butchers Club, we passionately believe not all meat is created equal. That's because there's simply no match for the livestock born and reared in Scotland. Scottish farmers are simply cut from a different cloth, with a deep appreciation of the lands, livestock and communities they serve. It's a quality that's equally shared by the local butchers that go to great lengths to turn every cut of Scotch Beef, Scotch Lamb and Specially Selected Pork into a real celebration.

The enduring quality of Scotch meat is no accident. It comes from a strict set of processes, that ultimately ensures the welfare and happiness of our livestock – which are only ever born in Scotland and spend their entire life reared on a quality assured farm. The result is meat that not only tastes delicious, but continually pushes the worldwide farming industry forwards.

Simply put, our promise is more than a mark, it represents peace of mind, pride of place and perfection in taste. So, when you're carving up the Christmas table centrepiece, you can relax knowing you've chosen premium meat, with higher standards. [That's the Scotch difference.](#)







RISE & SHINE

We all know calories don't really count over Christmas, so why not give the most important meal of the day a serious upgrade and see what other fantastic Scottish produce your local butcher stocks. We're talking succulent sausages, gloriously yolky eggs, freshly baked breads and delicious local sauces that pack a serious wallop into every dollop. In other words, everything you need to serve up a breakfast feast in style.

Ask your butcher to recommend their favourite ingredients for a slap-up festive breakfast.

BRILLIANT BREAKFAST BANGERS

There's nothing quite like a sausage sarnie to kickstart the day. But did you know your nearest Scotch butcher will often stock limited-edition ranges infused with delicious flavours like chilli, apple and even haggis? Don't be shy, get stuck in this Christmas.

GET THE PERFECT YOLK

The beautiful Scotch meat on the breakfast menu needs accompanied with the perfect eggs – so here's a handy guide on how to get those perfect boiled eggs.

Pop your free-range egg in a pan of cold water, bring to the boil and start your timer when it starts to simmer.

SUPER SOFT YOLK AND SET WHITE

3 MINS

SLIGHTLY SET YOLK AND SET WHITE

4 MINS

FIRMER YOLK AND WHITE

5 MINS

HARD BOILED WITH SLIGHTLY SOFT YOLK

6 MINS

FIRMLY HARD BOILED

8 MINS



RYAN GOW

SCOTCH BUTCHERS
CLUB AMBASSADOR

Ryan is one of four Scotch Butchers Club Ambassadors. He started in John Munro, Dingwall where he completed his apprenticeship and won the award for Scottish Craft butcher level 2 Modern Apprentice of the Year. Ryan spoke to us about being a Butcher at Christmas.

What is your favourite thing about working in the butchery industry?

My favourite thing about working in the butchery industry is the people I've got to meet and work with, especially those who have helped teach me things to be able to do my job to a high standard and even helped me progress my career. I also enjoy getting to work with fresh local produce including boning, trimming and cutting to specific requests.

With regards to Christmas – what are your top tips for customers coming into the butcher shop?

Christmas is a busy time for everyone and the more organised you are the better, that's why it's better to put your Christmas order in as soon as your butcher opens their books – this almost guarantees you to get exactly what you ordered as stock levels of everything will be at their best. Another tip is to ask your butcher for any special items or products they may have to enhance your Christmas dinner.

What Scotch Beef, Scotch Lamb or Specially Selected Pork products will you expect to see flying off the butcher shop shelves this Christmas?

Working in the meat industry at Christmas can be challenging as you can never tell what is going to be the big centrepiece for dinner. I've seen a lot of people move away from the traditional turkey and towards Scotch Beef rib roasts (bone in or boneless). I expect the usual topside and silverside to fly off the shelves as cooked medium rare, they're perfect for Christmas dinner but also have plenty for leftovers the next day. Specially Selected Pork shoulder (skin on and scored and rolled nicely) or pork loin has also become a big hit as people look for cheaper alternatives to turkey. Scotch Lamb is also rising in popularity and with people looking to try something different for a big occasion, I think rolled boneless shoulder or even bone in legs of lamb will move a fair bit this year.

Is there anything unique that you can get from your local Scotch Butchers Club shop at Christmas time that you may not be able to get elsewhere?

I believe there is no better place than your local butcher to consistently get exceptional quality, personal customer service and tailored products (such as scored, rolled, portioned and sliced). You can also be assured that we always try to make new and interesting products to offer something different from our competitors – this could be things like flavoured chipolatas or giant pigs in blankets.

What will be on the dining table at your Christmas Dinner?

For my Christmas dinner it depends what looks good closer to the time and depends how many mouths I'd be catering for, but it's normally a decent piece of topside or silverside that I've trimmed up and put aside (perk of the job).

Can you give us a recipe idea for something that is perfect for the festive season, using Specially Selected Pork?

I've recently come across a really good festive recipe using Specially Selected Pork – it takes a piece of pork loin (boneless with the belly attached and the skin on) which is then stuffed with anything from sage and onion to cranberry sausage meat. It's then rolled, scored and tied to create a nice Porchetta – if done right, it will create a perfect crispy crackling on the outside. The fat and stuffing will keep the meat moist and succulent on the inside making it the perfect showpiece for one of the biggest meals of the year!



PREPARING PORCHETTA

Score the skin, roll out the loin and place the belly skin side down.

Score the belly meat to make it easier to roll.

Season with either the marinade or rub/paste you plan to use.

If not using a rub/paste or marinade, place some sausage meat on the top of the loin and sparingly run over the belly, as it will get messy and prone to overflow.

Roll and tie neatly but not too tight.

Place in a roasting pan or dish on top of a bed of fresh carrots making sure it fits the pan or roasting dish and keep skin side up and the seam end to the side.

Timing can change depending on the weight and size of the product, but 40 minutes on a high heat browns the crackling nicely and an hour at a medium heat tends to cook the meat perfectly leaving the joint juicy, tender and crispy.

MULLED WINE & CRANBERRY GLAZED HAM

SERVES 4-6

PREP TIME 20 MINS

COOK TIME 90 MINS

INGREDIENTS

1.5kg-1.7kg unsmoked boneless Specially Selected Pork gammon joint	2 whole oranges	4 cloves plus extra for studding
	400ml of red wine	6 peppercorns
1 large onion, chopped into wedges	1 cinnamon stick	100g cranberry sauce
	2 star anise	½ tbsp wholegrain mustard

METHOD

- 1 Squeeze the oranges and add the juice along with the onions, red wine, spices, what's left of the oranges and 50g of the cranberry sauce to a large casserole pot big enough to fit the joint comfortably.
- 2 Bring the liquid to the boil and boil for a few minutes to evaporate off the alcohol. Turn the heat down to a simmer and place the gammon carefully into the pot, topping up the liquid with boiling water if necessary so the gammon is just submerged.
- 3 Place a lid on and simmer gently for 1 hour and 15 minutes, occasionally skimming off any impurities which rise to the top with a large spoon and turning the gammon halfway through cooking. Alternatively cook on low in a slow cooker for the same amount of time.
- 4 Once the gammon is cooked, remove to a board or dish to cool completely. Meanwhile, drain the cooking liquid through a sieve and measure 500ml into a large saucepan. Bring the liquid to a boil and simmer for 15-20 minutes until the liquid has reduced by half and has become syrupy and glossy. Add the remaining 50g of cranberry sauce and wholegrain mustard and continue to simmer for a further 5 minutes. It should be quite thick and syrupy so continue to reduce further if necessary. Taste to correct the seasoning, adding more cranberry sauce if it is a little sharp.
- 5 When the ham is cool enough to handle, heat the oven to 220°C (conventional)/200°C (fan). Remove the bindings from the ham and carefully peel off the skin, leaving a layer of fat on the joint. Score the fat into diamond shapes and stud with more cloves. Sit the ham, fat-side up, in a roasting tin that's been lined with foil and pour over half of the syrupy glaze. Roast for 10 minutes until the fat has begun to caramelize, pour over the remainder of the glaze and roast for a further 5 minutes until the joint is sticky and nicely caramelised. Baste with the glaze.
- 6 Leave to rest for 20 minutes before slicing and serving with sides of your choice.

SPECIALLY
SELECTED
PORK



CHRISTMAS SPICED SCOTCH LAMB WITH PORT GRAVY

SERVES 4-6

PREP TIME 1 HOUR

COOK TIME 1 HOUR+

INGREDIENTS

1.5 – 2kg Scotch Lamb PGI rolled shoulder (or butterflied leg)

2 metres of butchers string

2 red onions, peeled and quartered

2 medium carrots, peeled and chopped into four

1 – 2 bulbs of garlic, halved across the diameter

2 – 3 fresh bay leaves

Christmas Spice Rub – combine all the ingredients with a blender or pestle and mortar:

2 tsp ground cinnamon

1 tbsp fresh rosemary leaves (finely chopped),

2 cloves garlic (finely chopped)

2 cm piece fresh ginger (peeled and finely chopped/grated)

Zest of a washed orange

1 tsp soft brown sugar

1 tsp sea salt

2 tbsp olive oil

Port Gravy

1 tbsp cornflour

150ml port

300 – 500ml hot vegetable stock



METHOD

For the Christmas Scotch Lamb

- 1 Prepare the lamb the day before you want to cook it. Unwrap the rolled shoulder from its butcher string and in a large roasting tray massage the Christmas spice rub into it.
- 2 Using fresh string, tie it back up – re-rolling and using the old string marks to guide you (skip this stage if you are using a butterflied leg).
- 3 Refrigerate the lamb overnight, removing from the fridge two hours before cooking to allow the lamb to come to room temperature. Weigh the joint to calculate its cooking time.
- 4 Preheat your oven to 220°C (conventional)/200°C (fan).
- 5 Place the vegetables, garlic, and bay leaves into a roasting tray and place the lamb on top.
- 6 Put the roasting dish onto the middle shelf of the oven at 220°C for 20 minutes then reduce the temperature to 180°C. Note, for a medium roast, place the lamb in the oven at 220°C for 20 minutes and then allow 25 minutes per 450g for a medium. For well done, place the lamb in the oven at 220°C for 20 minutes and then allow 30 minutes per 450g. For a butterflied leg cook in the hot oven for 20 minutes and then reduce the heat to 180°C, roasting for another 30 minutes.
- 7 When your lamb is ready, transfer to a clean dish (with raised sides) and cover loosely with foil to rest for 10-15 minutes.
- 8 Slice and serve with vegetables and gravy.

For the Port Gravy

- 1 Spoon the roasting juices and vegetables into a clean bowl and place the roasting pan over a low heat on the hob.
- 2 Using tongs and a sieve gently press the juices from the vegetables that have roasted under the lamb back in to the roasting dish.
- 3 Stir through the cornflour and cook for a couple of minutes.
- 4 When the juice and cornflour begins to 'catch' and begins to brown, add the port.
- 5 Use a wooden spoon to scrape all of the roasting juices from the bottom of the dish and allow to simmer gently for 2-3 minutes.
- 6 Add the stock, stirring again until everything is incorporated, and bring back up to a gentle simmer for 5-8 minutes.
- 7 Finally, pass the gravy through a fine sieve, and keep warm in a small pan until you are ready to serve.



CHEF'S TOP TIP

Sauce If you prefer a thicker sauce, blend 1 tsp of cornflour with 2 tsp cold water and whisk into the hot, reduced liquid. Cook, stirring until the mixture boils, then simmer for 1 minute until lightly thickened.

ROAST SCOTCH BEEF

WITH RED WINE JUS

For a show-stopping Christmas, this sensational topside of beef is perfectly partnered with a red wine reduction – and is simpler to whip up than you might think!

SERVES 6 **PREP TIME 20 MINS+** **COOK TIME 1.5 HOURS**

INGREDIENTS

1.5kg topside of Scotch Beef	500ml dry red wine	300ml reduced salt beef stock
2 tbsp clear honey	2 tsp Scottish rapeseed oil	2 tbsp redcurrant jelly
Small bunch fresh thyme	2 small shallots, peeled and finely chopped	
Pinch sea salt and black pepper		

METHOD

- 1 Remove the beef from the fridge one hour before cooking. Wash, pat dry and place on a chopping board. Trim away some of the fat, leaving a thin layer on top.
- 2 Preheat the oven to 220°C (conventional)/200°C (fan) and transfer the meat to a small roasting tin.
- 3 Put half the honey into a small bowl. Strip the leaves from a few stalks of thyme to make up 1 tsp. Mix into the honey along with a pinch of salt and 1/4 tsp ground black pepper. Mix well and spread all over the top of the beef.
- 4 Pour half the wine into the roasting tin (not over the beef) and bake for 30 minutes. Spoon the cooking juices over the beef, reduce the oven temperature to 180°C (conventional)/160°C (fan) oven (conventional)/gas 4, and put the beef back into the oven for about 35 minutes for medium rare (55°C on a meat thermometer). If you prefer your beef thoroughly cooked (70°C internal temperature), cook for 10-15 minutes longer.
- 5 While the beef is cooking, heat the oil in a saucepan and gently fry the shallots for 6-7 minutes until softened. Leave to the side.
- 6 Remove the beef from the roasting tin, reserving the pan juices, and place onto a carving board. Cover with foil and leave to rest in a warm place.
- 7 Remove any fat from the pan juices and add to the saucepan with the shallots. Add the remaining honey and wine, then add the stock and jelly. Heat gently, stirring until the jelly dissolves, then raise the heat and boil rapidly for 10-15 minutes until reduced by half (approx. 300ml) and slightly syrupy. The time it takes to reduce down will depend on the size of saucepan you use.
- 8 Strain the mixture through a sieve; cover and keep warm.

LEAVE THE LEFTOVERS TO US

The big day may be over, but the fridge is still fit to burst with leftovers. Sounds like the perfect opportunity to get a little creative without a lot of effort if you ask us. What will it be? A triple decker toastie loaded with cold meats and half the cheese board? Or perhaps a healthy stir fry packed to the brim with leftover veg. Unsurprisingly, we're big fans of creating a Scotch meat pie on the fly – just scoop up your leftovers, add some thick gravy and pop on a pastry lid. Job done.

SCOTCH LAMB DAUPHINOISE PIE

SERVES 4

PREP TIME 20 MINS

COOK TIME 35 MINS

INGREDIENTS

1 tbsp olive oil

1 onion, roughly chopped

Thumb sized piece ginger,
peeled and finely chopped

3 garlic cloves, peeled and
finely chopped

500g leftover roast lamb,
shredded or chopped into chunks

1 tbsp ras el hanout or
moroccan spice mix

60g dried apricots,
roughly chopped

1 400g can chopped tomatoes

200ml lamb or chicken stock

750g maris piper potatoes,
peeled and thinly sliced

30g melted butter

100ml double cream, plus
a little extra for drizzling

¼ tsp salt

30g extra mature cheddar
cheese, grated

METHOD

- 1 Heat the olive oil in a large frying pan over a medium heat and add the onion. Fry for 8-10 minutes until soft but not coloured.
- 2 Turn the heat down to low and add the ginger and garlic. Stir for a couple of minutes before adding the leftover lamb and spices. Fry for a few minutes over a low heat so the meat becomes well coated in the spices and starts to smell fragrant.
- 3 Add the apricots, chopped tomatoes and stock and simmer for 10 minutes until reduced slightly. Meanwhile, add the sliced potatoes to a large bowl with the butter, cream, salt and a few grinds of black pepper. Toss together so the potatoes are well coated in the mixture.
- 4 Once the lamb is nicely reduced, spoon into a baking dish and preheat the oven to 200°C (conventional)/180°C (fan). Arrange the potatoes over the top of the lamb, either just piling them on top or arranging them neatly overlapping one another. You might not need to use all the potatoes.
- 5 Drizzle over a little of the cream left over in the carton and sprinkle over the cheese.
- 6 Bake for 30-35 minutes until the pie is bubbling and the top is nice and golden.

CRISPY SCOTCH BEEF & BRUSSEL SPROUT STIR FRY WITH SESAME, CHILLI AND LIME

Looking for something quick, easy and a little different to try during this year's festive season? Look no further than this beautiful stir fry using Scotch Beef mince, coming with just the right dose of zest and gentle spice.

SERVES 4

PREP TIME 10 MINS

COOK TIME 15 MINS

INGREDIENTS

2 tbsp sesame oil

Thumb sized piece of ginger
(peeled and finely grated)

2 tbsp sweet chilli sauce

500g lean Scotch Beef UK
GI mince

2 garlic cloves, crushed

1 lime, zest and juice

1 bunch of spring onions,
thinly sliced with white and
green parts separated

500g Brussel sprouts, halved

4 nests of medium egg noodles

4 tbsp low salt soy sauce

Optional garnishes: sliced red
chilli, toasted sesame seeds,
fresh coriander leaves

METHOD

- 1 Heat 1 tbsp sesame oil over a high heat in a large wok or frying pan. Add the beef mince, breaking it up with a wooden spoon and fry until golden brown and cooked through. Remove to a plate with kitchen paper.
- 2 Turn the heat to medium, add the other 1 tbsp sesame oil, the sliced white spring onions and brussel sprouts. Stir for a few minutes until the sprouts are slightly charred and then add the ginger and garlic.
- 3 Mix together the soy sauce, sweet chilli sauce, lime zest and juice then pour into the pan with the beef.
- 4 Add the cooked noodles and a splash of the noodle cooking water. Toss together for a couple of minutes until the noodles are well coated.
- 5 Serve in bowls and top with the sliced green spring onions and some red chilli, toasted sesame seeds and fresh coriander leaves if desired.



SCOTCH
BEEF



SCOTCH LAMB



FESTIVE SCOTCH LAMB BOBOTIE

For next-level-leftovers, try this delicious Scotch Lamb bake, which hails from the Cape Malay region of South Africa. It's sweet and sour and slightly spicy, usually served hot but also tasty served cold with salad.

SERVES 4

PREP TIME 20 MINS

COOK TIME 1 HOUR 15 MINS

INGREDIENTS

350g leftover lean cooked
Scotch Lamb PGI, finely
chopped, shredded or minced

1 tbsp Scottish rapeseed oil

1 large onion, peeled
and chopped

2 garlic cloves, peeled
and crushed

1 tbsp medium curry powder

A pinch of sea salt and freshly
ground black pepper

4 tbsp cranberry sauce

50g fresh breadcrumbs

40g dried cranberries plus
extra for garnish

2 large eggs, beaten

300ml semi-skimmed milk

METHOD

- 1 Heat the oil and gently fry the onion, garlic and curry powder together for 15 minutes, stirring occasionally until softened. Leave to cool. Preheat the oven to 180°C (conventional)/160°C (fan).
- 2 In a bowl, mix the lamb with a little seasoning, the cranberry sauce, breadcrumbs and dried cranberries. Stir in the cold onion mixture.
- 3 Mix the eggs and milk, season lightly and stir into the lamb mixture. Transfer to a double-lined 20cm spring-form loose-bottomed cake tin. Put the tin onto a baking tray and bake for about 1 hour until the custard is just set. Leave to stand for 10 minutes.
- 4 To serve, carefully unmould the bobotie and cut into wedges. If desired, sprinkle with garnishes such as extra cranberries, chilli flakes, almond flakes or fresh coriander. Ideally, serve with a salad.

LET'S GET THE PARTY STARTED



CAN'T FIND
MINI BURGER BUNS?
TRY USING DOUGHBALLS
INSTEAD. BRUSH EACH ONE
WITH A LITTLE BEATEN EGG,
SPRINKLE WITH SESAME
SEEDS AND BAKE

Before the main event of the Christmas roast, impress your friends and family with the ultimate warm-up act – homemade canapes. We've picked out a couple of our favourites, which are sure to wow your guests and get them in the festive spirit nice and early. You'll also find a few top tricks and tips to help take the stress out of hosting.

FESTIVE SCOTCH BEEF SLIDERS

SERVES 12
PREP TIME 25 MINS
COOK TIME 10 MINS

INGREDIENTS

500g lean Scotch Beef UK
GI mince
12 mini burger buns
1 tbsp vegetable oil

METHOD

- 1 Shape your Scotch Beef mince into 12 miniature patties, small enough to fit your burger buns.
- 2 Slice your mini burger buns and toast in a dry frying pan until golden and remove to a plate.
- 3 Fry the sliders in the same pan until caramelised on each side and cooked through. This will take 8-10 minutes depending on the thickness of your patties.

WITH MUSTARD AND A BACON AND CHESTNUT CRUMB

INGREDIENTS 10g butter, 2 back bacon or streaky bacon rashers, finely chopped, roughly 30g vac-packed chestnuts, finely chopped, 2 sprigs of thyme, 3 small gherkins or cornichons, finely chopped, 1 tbsp American mustard.

METHOD In a small non-stick frying pan, add the butter, bacon, chestnuts and thyme. Fry for 5 minutes until the bacon is slightly crispy and remove to a plate. Spread a little mustard on top of each patty, top with the bacon and chestnut crumb, gherkins and sandwich between the burger buns.

WITH BLUE CHEESE AND CRANBERRY

INGREDIENTS 30g leftover Christmas cheese such as stilton, 1 tbsp cranberry sauce.

METHOD Towards the end of cooking your sliders, add some crumbled blue cheese to the top of the patties so it melts slightly. Top with a dollop of cranberry sauce and sandwich between the burger buns.

WITH TERYAKI AND SPROUT SLAW

INGREDIENTS A handful of brussel sprouts, finely shredded, 1 small carrot, peeled and finely shredded, ¼ small red cabbage, finely shredded, 1 tbsp rice vinegar or white wine vinegar,

1 tbsp mayonnaise, ½ tsp caster sugar, ¼ tsp salt, 2 tbsp teriyaki sauce.

METHOD Make a sprout slaw by adding the shredded sprouts, carrot, red cabbage, rice vinegar, mayonnaise, sugar and salt to a bowl. Mix well and set aside. Add the teriyaki sauce to the frying pan, tossing the patties for a couple of minutes to coat them in the sauce. Then set aside. Start to assemble your sliders. Top the patties with some of the sprout slaw and sandwich between the buns.



SPICED SCOTCH LAMB STEAK ON CROUTE WITH PICKLED RED PEPPER, SMOKED PAPRIKA MAYONNAISE

SERVES 8

PREP TIME 35 MINS

COOK TIME 25 MINS

INGREDIENTS

Crou te
2 Ciabatta Rolls
1 tbsp Olive Oil
Cumin Spiced Lamb
1 Scotch Lamb UK GI leg steak approx 150gms
1 tsp Cumin
1 tsp Olive Oil
Pickled Red Peppers
200ml Water
100ml Cider Vinegar
80g Caster Sugar
1 Red Pepper, thinly sliced
Smoked Paprika Mayo:
2 tbsp Mayonnaise
Pinch Smoked Paprika

METHOD

- 1 Cut the ciabatta in half then cut in half lengthways. Drizzle with olive oil and roast in the oven at 200 C (conventional)/180 C (fan) for 6-8 mins.
- 2 Rub the cumin and olive oil over the lamb leg steak. Heat a pan and sear the lamb on both sides, place in the oven and cook for 4-6 mins at 200 C (conventional)/180 C (fan).
- 3 Place the water, vinegar and sugar in a pot and bring to the boil.
- 4 Add the sliced pepper, turn down to a simmer and cook for around 10 mins.
- 5 Combine the mayonnaise and smoked paprika and mix well. Spoon the mayonnaise on top of the crou te.
- 6 Add the diced Lamb on top of the mayonnaise and add 2 –3 slices of red pepper on top of the lamb. If desired, garnish with fresh coriander leaves and serve.



LOVE IS IN THE AIR

Over the past few years air fryers have become a kitchen essential. It's easy to see why. They're faster and more energy-efficient than the hob or oven. They create super crispy results without gallons of cooking oil. Plus they're brilliant if you're looking to drop a few pounds (and let's be honest, after a festive meat-fest who isn't?).

ULTIMATE AIR FRYER STEAK FRITES WITH ROSEMARY, PARMESAN AND GARLIC FRITES

SERVES 4

PREP TIME 15 MINS

COOK TIME 45 MINS

INGREDIENTS

4 Scotch Beef UK GI Ribeye or Sirloin steaks

2 tbsps olive oil

1 kg maris piper potatoes, scrubbed and cut into 1cm thick batons

4 garlic cloves, peeled and finely chopped

4 sprigs of rosemary, finely chopped

30g parmesan cheese, finely grated plus extra for garnish

1 tbsp sea salt flakes

Handful of flat leaf parsley, finely chopped

Salt and pepper to taste

Rocket leaves (optional)

METHOD

- 1 Remove the steaks from the fridge 30 minutes before cooking. Rub $\frac{1}{2}$ tbsp olive oil over the meat.
- 2 For the fries, preheat the air fryer to 200°C. Put the batons into a large bowl, drizzle over 1 tbsp olive oil and add $\frac{1}{2}$ tbsp of the sea salt flakes. Toss the potatoes in the oil and salt so they are well coated and air fry for 30 minutes until they are evenly golden and crispy, shaking the basket every now and then.
- 3 Once the fries have had 30 minutes of cooking, increase the heat to 220°C and place the steaks on top of the fries. Cook for 5 minutes on each side for pink meat, turning halfway through (you may have to cook two steaks at a time depending on the size of your steaks and your air fryer).
- 4 After your steaks have had 10 minutes, season to taste and wrap them in foil to rest.
- 5 Meanwhile, pour the remaining $\frac{1}{2}$ tbsp olive oil over the fries along with the remaining $\frac{1}{2}$ tbsp sea salt flakes. Sprinkle over the chopped rosemary and garlic and toss the fries in the air fryer basket until well coated. Grate over 30g of the parmesan cheese and toss again.
- 6 Serve the steaks with the fries, extra parmesan, and a sprinkling of parsley.



POP YOUR PIGS IN
BLANKETS IN THE AIR
FRYER TO FREE UP
SPACE IN THE OVEN

THE HEAT IS ON

AIR FRYER	OVEN	FAN OVEN
150°C	190°C	170°C
160°C	200°C	180°C
170°C	210°C	190°C
180°C	220°C	200°C
190°C	230°C	210°C
200°C	240°C	220°C



THE ROASTS WITH THE MOST

Wrapping paper's everywhere, people are scrambling for batteries and stomachs are starting to rumble. In other words, it's almost time for the star of the show – the Christmas Day roast. But what will it be? A faff-free boneless pork joint or something more daring like a leg of lamb? What sides are going to score a perfect ten with the pickiest eaters in the family? To sprout or not to sprout? It can all seem a little daunting, so let us ease the pressure with our handy tips for serving up the perfect festive roast.

SCOTCH BEEF UK GI

If you're going all out, a rib of beef is the quickest way to get on everyone's nice list. Or, try a roast beef rump for a slightly cheaper yet super flavourous alternative.

- CUT** RIB OF BEEF Approx. 1kg – 1.5kg.
- TEMPERATURE** 220°C (conventional)/200°C (fan) for 20 minutes then 190°C/170°C for a further 45-50 minutes.
- TIME** Total time 1 hour 10 minutes.
- RESTING** Once your meat thermometer reads 53°C, remove the joint from the oven, cover with foil and rest for at least 20 minutes.
- CARVING TIPS** Once cooked and rested, stand the beef up so the ribs are exposed, and cut down the inside of each rib to remove the tender meat. For the best cut, carve thinly across the grain. You can also ask your butcher to chine the backbone, making the joint easier to carve.
- SIDES** This roast pairs beautifully with some Horseradish Mash and Beer Braised Onions.
- COOKING TOP TIP** Once the beef is rested, try brushing the joint with some Dijon mustard, sprinkle with garlic-flavoured breadcrumbs, and re-warm for 10 mins at 190°C (conventional)/170°C (fan).

SIDES

HORSERADISH MASH

4 Potatoes, washed
100ml Double Cream,
25g, Cubed Butter
2 tbsps. Creamed Horseradish,
Salt, Ground White Pepper

METHOD Place the potatoes on a baking tray with some salt. Pop in the oven and bake at 150°C (conventional)/130°C (fan) for an hour to 1 hour and 15 minutes. Once cooked, allow to cool for 10 minutes, before cutting in half and scooping out the fluffy potato. Pass the potato through a sieve to make it smooth. Pour the double cream into a pan on medium heat and reduce by half. Once reduced, beat it into the mash, add the butter and horseradish. Season to taste, and serve warm.

BEER BRAISED ONIONS

4 Medium Onions,
Knob of Butter, Thyme Sprigs,
250ml Beer, 100g Pork Fat

METHOD Cut the onions in half keeping the skins on. Melt the butter in a frying pan, then add the thyme and onions face down. Once slightly browned place the onions in a deep roasting tray. Pour in the beer and place the pork fat on a wire rack to sit above the onions in the tray. Cover with foil and braise everything in the oven for 40 minutes at 160°C (conventional)/140°C (fan). During the last 20 minutes remove the foil to render the pork fat. Once cooked, remove the onions from their skins and serve.



GLAZED APPLES

2 Granny Smith Apples,
1 tbsp. Olive Oil, 25g Butter,
25g Caster Sugar

METHOD Peel the apples, quarter lengthways and remove the cores. Cut each quarter lengthways again into 3 wedges. Heat the olive oil in a pan on medium heat and add in the apples, cooking for 2-3 minutes. Then add the butter and caster sugar and cook for a further 3-4 mins, moving the apples until sticky and well glazed.

CREAMED SAVOY CABBAGE

½ Savoy Cabbage, julienned,
2 tbsp. Olive Oil, 1 Onion, sliced,
2 garlic cloves, chopped,
2 Carrots, diced,
250ml Double Cream

METHOD Bring a large pan of salted water to a boil and add the cabbage. Parboil the cabbage for 2 minutes before placing into an ice bath. Heat the olive oil in a pan and sweat the onion and garlic for 5 minutes until soft. Add the carrots to this and cook for another 4 minutes. Pour in the double cream, reduce down slightly and cook until the carrots are tender. When you are ready to serve, add the cabbage, place on a lid and steam for 5 minutes to rewarm.

SALSA VERDE

80g Watercress,
6 white Anchovy fillets,
1 handful of Mint leaves,
1 handful of Parsley leaves,
2 tsp Dijon mustard,
1 Garlic clove, crushed,
8 tbsp. Extra virgin olive oil,
1 Lemon, juice only,
2 tbsp. Capers

METHOD Place all of the ingredients into a blender and blend to form a smooth paste. Serve on the side of your roasted leg of Scotch Lamb UK GI.

SPECIALLY SELECTED PORK

Whether boneless or French-trimmed, roast pork is the perfect choice for a large family gathering. For some added theatre, carve it tableside and watch everyone for the biggest piece of crispy crackling.

CUT

ROAST LOIN OF PORK – BONE IN

Approx. 1.2-1.5kg.

TEMPERATURE

220°C (conventional)/200°C (fan) for first 30 mins, then at 180°C/160°C for a further 90 mins.

TIME

Total time 2 hours.

RESTING

When a meat thermometer reads 60°C, take out the joint and rest for 30-45 mins until the thermometer temperature reads approx. 68°C.

CARVING TIPS

Nice even slices between the bone, or evenly cut slices if your joint is boneless. Season the meat with some sea salt flakes once carved.

SIDES

Try serving with some Glazed Apples and Creamed Savoy Cabbage for the perfect accompaniment.

COOKING TOP TIP

Pierce the skin and pour over boiling water, then pat dry before cooking. This will crisp up the skin helping you achieve the perfect crackling.

SCOTCH LAMB UK GI

For a festive showstopper, look no further than a succulent leg of Scotch Lamb. Not the most confident carver? Fear not, just ask your butcher to debone the leg and roll it for you.

CUT

LEG OF SCOTCH LAMB – DEBONED AND ROLLED

Around 1.5kg.

TEMPERATURE

220°C (conventional)/200°C (fan) for 20 minutes then turn down to 180°C/160°C for a further 1hr 20 minutes.

TIME

Total time 1hr 40 minutes.

RESTING

Using a meat thermometer to test, remove at 55°C for pink and tender or at 70°C for well done and allow to rest for 20 minutes

CARVING TIPS

Aim to carve slices around 1.5cm in thickness for the best cut.

SIDES

Pairs well with Baby Boiled Potatoes placed under the lamb before cooking and cooked whilst the lamb is roasting above, and served with a fresh Salsa Verde on the side.

COOKING TOP TIP

Use a small knife to create pockets in the skin and add cloves of peeled garlic before cooking to add a depth of flavour.



TENDER WITH LOVING CARE

Serving up beef that's a cut above has always been the Scotch Butchers Club way. It's why we set up The Scotch Beef Club, to bring together like minded restaurant professionals who believe in serving up quality assured, fully traceable Scotch Beef at every opportunity. **No exceptions, no excuses.**

Scotch Beef UK GI is born and reared naturally on quality assured Scottish farms to the highest of standards. With nearly 81% of Scotland's agricultural land used for grazing and with 90% of the water needed to produce Scotch Beef UK GI coming from rainwater, this is surely farming as nature intended! The result? The guarantee of tasty, juicy and tender red meat that is delicious every time. It's why the first rule of the Scotch Beef Club is for every member to proudly identify Scotch Beef UK GI on their menu and prove that the beef they purchase is Scotch.

Hungry to try the best quality Scotch Beef?

Head to makeitscotch.com to find your nearest Scotch Beef Club restaurant.





GET TO KNOW ONE OF THE
SCOTCH BEEF CLUB MEMBER CHEFS

WILLIAM ROCKS

CHEF PATRON OF THE
5 GOLD STAR 2 ROSETTE
TIGH AN TRUISH INN



I always had a keen eye for cheffing, and my mother always inspired me from a young age. I went off to cooking school at the age of 16 to start my modern apprenticeship while working full time at the Howling Wolf in Glasgow, and I absolutely loved every minute of it. I was working at a butcher when I got offered the opportunity to help the Tigh An Truish out. The plan was to come help for a few months however then the amazing opportunity to take on the business in partnership with the current owners came up and I just couldn't say no.

When we are sourcing red meat to serve in our restaurant, we look for quality first, so of course we use Scotch meats. Scotch meats have much better flavour this is all down to the amazing farmers and the high animal welfare standards. I want the best for my customers and scotch is the best. Being a Scotch Beef Club member helps us continuously learn to be able to inform our customer what Scotch really means.

Christmas time is the time to gather round the table with family and treat yourselves to some really good food to enjoy, my recommendation would be some dry aged Scotch Beef, buy some local produce to go along with it and enjoy!



FOR MORE FESTIVE
FOOD FOR THOUGHT VISIT
MAKEITSCOTCH.COM

@MAKEITSCOTCH

