

Foodies

A CELEBRATION OF FINE FOOD AND DRINK

40
RECIPES

and top chefs
Sabrina Ghayour
Nadiya Hussain
Scott Smith

WIN

A luxury stay
and dinner
for 4 at
Turnberry

**FOODIES
FESTIVAL
XMAS EICC
NOV 23-25
Edinburgh**



**OH SO
SIMPLE**

Keep it stress free with Jamie
Oliver's 5 ingredient recipes



**ROSEMARY
SHRAGER**

The BBC judge shares her
perfect winter roast

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Winter warmers

TIS THE SEASON...nearly. As the lead up to Christmas gets nearer and nearer, Foodies Festival is here to help you get into the spirit. Returning to Edinburgh's EICC on the 24th, 25th and 26th of November, join our seasonal celebration of top food and drink and you'll be feeling the festive cheer in no time.

To help to get you in the mood, the delicious recipes on these pages are fit for all festivities. Jamie Oliver takes the hassle out of food shopping with his five ingredient recipes,

**"FOODIES
 FESTIVAL
 RETURNS TO
 EDINBURGH'S
 EICC ON THE
 24TH, 25TH
 & 26TH OF
 NOVEMBER"**

pp. 14-20, while BBC's 'The Big Family Cooking Showdown' judge Rosemary Shrager will have you dinner party ready in no time with her porchetta roast and tiramisu, pp.22-27. If the sweet stuff is more up your street, Nadiya Hussain's showstopping dessert, pp.28-29, will blow your guests away, while Sabrina Ghayour's Persian puds are the perfect finale to any feast, pp.32-37. For even more kitchen inspiration, our Foodies Festival chefs, including Norm's Scott Smith, The Pompadour's Daniel Ashmore and the Burlesque Baker Charlotte White, are sharing their favourite recipes ahead of the show, pp.42-55.

If you're looking to dine out rather than dine in, check out our favourite spots in Edinburgh's West End, p.31, or, to get ahead with your Christmas shopping, we've got festive food and drink gifts all wrapped up on pp.39-41.

Join us this November and lets celebrate the season to be jolly in the best way we can - with fantastic food and drink.

Sue Hitchen, Editor



Charlotte White

CONTRIBUTORS



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 is a celebrity chef and restaurateur, known for his cookbooks and TV appearances.



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Nadiya Hussain
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Sabrina Ghayour
 is a British-Iranian chef, food writer and author known for her Persian recipes.





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The Festival's best and brightest



'TIS THE SEASON



Foodies Festival Christmas is back in Edinburgh's EICC to spread the festive cheer. Pick up tips from top local chefs, hone your hosting skills with Christmas masterclasses, and discover delicious food and drink

Get into the spirit with Foodies Festival Christmas as we kickstart the season to be jolly on the 24th, 25th and 26th of November at Edinburgh's International Conference Centre.

Pick up some tips in the Chefs Theatre where top chefs including Scott Smith from Edinburgh's hottest new restaurant Norn, Callum Dow, Head Chef at the Turnberry Hotel, and The Pompadour by Galvin's Head Chef Daniel Ashmore will be showcasing their favourite festive dishes. If you're looking to get

creative with your Christmas pud this year, head to the Cakes and Desserts Theatre where fabulous patissiers will be whipping up stunning

desserts that are bound to impress. If all of this gets you inspired, get involved in a Festive Masterclass and master the art of hosting with hands-on workshops including Christmas Canapés, Cupcake Decorating and Wreath Making on offer.



Feeling peckish? Fill up on delicious dishes from around the world at the Street Food Avenue or indulge at the Pudding Hall.

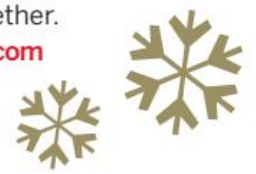
If this gets you thirsty, discover your favourite seasonal spirit at the brand new Gin Alley and sample some of the UK's finest gins, or learn more about port and Champagne in the Drinks Theatre. Follow this with a stroll along the Artisan Christmas Market to pick up unique and exclusive gifts for friends and family – and maybe even something for yourself, too!

Little foodies need not feel left out of the festive fun either. The Elf Cookery School is on hand to teach junior masterchefs fun recipes the whole family will enjoy, from chocolate snowballs to mince pies, and there's even the chance to create your own reindeer food for the full Christmas Eve experience.

So, join us on the 24th, 25th and 26th of November for a festive feast and lets find our Christmas spirit together.

www.foodiesfestival.com

“LET'S KICKSTART THE SEASON TO BE JOLLY”





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THE FOODIES BAKE OFF



Fancy winning your own brand new Kitchen Aid? Bring your best bake to The Foodies Bake Off this festival with top baker Charlotte White judging. The best bake will win a Kitchen Aid to take home.



KitchenAid

SCOTT SMITH

Scott Smith, Chef Patron at Norn, the restaurant that quickly became one of the hottest names in Edinburgh, brings his skills and knowledge of the Scottish larder to Foodies Festival for his first demo this month.



SCOTTISH SLAMMER

The idea of tequila might bring back some late night memories you'd rather forget, but new Scottish tequila brand *UWA Tequila* are on a mission to change that. Their premium small batch spirit makes for a modern drink that's perfect in cocktails. Try it for yourself this Foodies Festival.

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Daniel Ashmore

The new Head Chef at The Pompadour *Daniel Ashmore* will be showing off his first class skills in the Foodies Festival Chefs Theatre.

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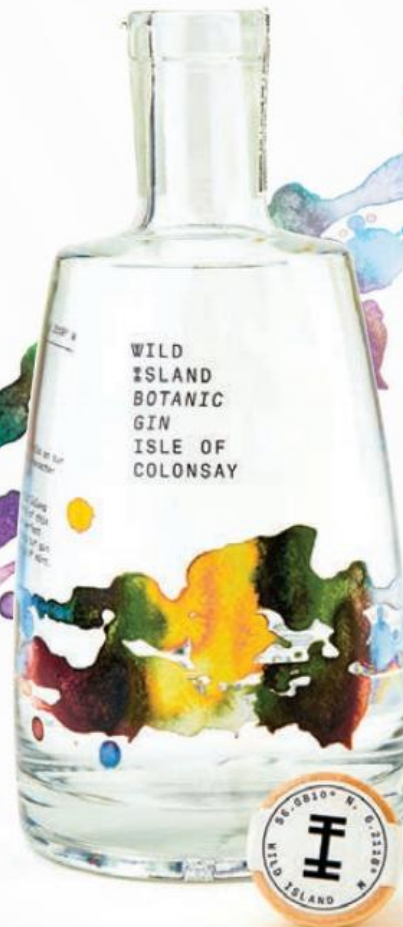


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WIN

Win a stay for four at the Turnberry Hotel

THE ULTIMATE luxury resort, Trump Turnberry is like no other. Luckily for all you Foodies, we've teamed up with the hotel to offer one reader an out of this world prize. Enter to be in with the chance to win The Ayrshire Epicurean Experience, not just for yourself, but for three guests as well.

The winning group will start off their stay with an award-winning afternoon tea in the spectacular Grand Tea Lounge, with stunning views across Ailsa Craig. The culinary experience doesn't end there, however. That evening you and your guests will be

treated to a gastronomic journey at The Chef's Table in Turnberry's signature 1906 restaurant. With a menu celebrating the delights of the local larder, and the added indulgence of paired wines too, it's guaranteed to be a dinner you'll never forget.

Top off the evening with an overnight stay in one of Turnberry's elegantly designed bedrooms, featuring opulent chandeliers and marble bathrooms for a true night of luxury. In the morning, you'll be treated to an unrivalled breakfast to complete the experience. ●

TO ENTER

For your chance to win this great prize, simply answer the following question:

What is the name of the Turnberry restaurant?

To win, either like our page on Facebook and send us a message with your name and email address or email your details to enter@foodiesfestival.com

▶ If you were not lucky enough to win The Ayrshire Epicurean Experience, then take advantage of this exclusive one time offer! Worth over £500, it is offered to readers of Foodies Magazine for just £279, based on two people sharing. For more information visit www.trumpturnberry.com/foodies-offer

T&C: Entries must be received by 30/11/17. Prize is valid for a one night stay for 4 (two rooms) with breakfast, afternoon tea and dinner for 4 at the Chef's Table with paired wine. Prize is subject to availability and change and cannot be used in conjunction with any other order. Prize is subject to hotels discretion. Entrants and guest must be 18+. No cash alternative. Non-transferrable. Editor's choice is final.

“Maximum flavour, minimum fuss”

Jamie Oliver is on a mission to make delicious food as simple as possible with these five ingredient recipes

Food content is shared in such a variety of ways now, from Pinterest, BuzzFeed and YouTube to word of mouth and everything in between, all of it giving you great tricks, hacks and nuggets of info that are easy to digest, as well as enticing visual references. My intention was to bottle all of that and make sense of it in one place, sharing solid, exciting recipes that by their very nature are based on clever tips, tricks and techniques.

These are dishes that you can get on the table in 30 minutes or less; or that are ridiculously quick to put together with just 10 minutes

hands-on time, while the oven or hob then does the rest of the work. I want everyone to enjoy cooking from scratch. I've made it as simple as possible to cook amazing food, celebrating the joy of five ingredients, any day of the week, whatever the occasion – everything from a quick weeknight supper to a weekend feast with friends.

The creation of these recipes has ignited a real sense of excitement in me to wow people with brilliant combinations that are just crying out to be enjoyed. This is about empowerment and getting back to basics. ●



“I want everyone to enjoy cooking from scratch”

Harissa chicken traybake

Serves 4
9 minutes prep,
50 minutes cook

4 mixed-colour peppers
 2 red onions
 1 x 1.2kg whole free-range chicken
 4 heaped tsp rose harissa
 4 sprigs of fresh mint

- Preheat the oven to 180°C. Deseed the peppers and tear into big chunks, peel and quarter the onions and break apart into petals, then place it all in a 30cm x 40cm roasting tray. Use a large sharp knife to carefully cut down the back of the chicken, so you can open it out flat, then score the legs. Add to the tray with the harissa, and a little sea salt, black pepper and red wine vinegar. Toss well, making sure you get into all the nooks and crannies of the chicken.
- Sit the chicken flat on top of the veg, skin side up, and roast it all for 50 minutes, or until gnarly and cooked through. Pick over the mint leaves before dishing up.

Calories	Fat	Sat Fat	Protein	Carbs	Sugar	Salt	Fibre
297kcal	11.4g	2.7g	35g	13.9g	12.2g	0.9g	5.8g



5 Ingredients — Quick & Easy Food by Jamie Oliver is published by Penguin Random House. Recipe © Jamie Oliver Enterprises Limited, Photography © Jamie Oliver Enterprises Limited, by David Loftus (2017 5 Ingredients — Quick & Easy Food).





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Why not take it easy and let us do the cooking – just pick up a Festive food order form from our deli. And don't forget – we're open on 1st Jan 2018 for New Year's Brunch; make your reservation now!

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Sizzling seared scallops

Serves 2
18 minutes

400g potatoes
200g frozen peas
½ a bunch of fresh mint (15g)
6–8 raw king scallops, coral attached, trimmed, from sustainable sources
50g firm higher-welfare black pudding

- Wash the potatoes, chop into 3cm chunks and cook in a pan of boiling salted water for 12 minutes, or until tender, adding the peas for the last 3 minutes. Meanwhile, pick and finely chop most of the mint leaves and put aside.
- Place a non-stick frying pan on a medium-high heat. Once hot, put 1 tablespoon of olive oil and the remaining mint leaves in to crisp up for 1 minute, then scoop the leaves on to a plate, leaving the oil behind. Season

the scallops with sea salt and black pepper and fry for 2 minutes on each side, or until golden. Crumble in the black pudding (discarding the skin) so it crisps up alongside.

- Drain the peas and potatoes, return to the pan, mash well with the chopped mint and 1 tablespoon of extra virgin olive oil, taste and season to perfection. Plate up with the scallops and black pudding, drizzle lightly with extra virgin olive oil, and sprinkle over the crispy mint.

Calories	Fat	Sat Fat	Protein	Carbs	Sugar	Salt	Fibre
517kcal	23.6g	5g	27.4g	52g	3.6g	1.3g	7.9g

Plum tarte tatin

Serves 6

24 minutes

600g ripe mixed-colour plums

1 tsp ground cinnamon

120ml maple syrup

320g sheet of all-butter puff pastry (cold)

6 large scoops of vanilla ice cream

- Preheat the oven to 220°C. Place a 26cm non-stick ovenproof frying pan on a medium heat. Halve and destone the plums, add to the pan with 30ml of water, and cook for 1 minute. From a height, sprinkle over half the cinnamon, then evenly pour over the maple syrup.
- Place the pastry over the plums, using a wooden spoon to push it into the edges of the pan, and trimming off any excess to patch up little gaps, if

needed.

- Bake at the bottom of the oven for 16 minutes, or until golden and puffed up. Making sure you use oven gloves to protect your hands, confidently and very carefully turn the tarte out on to a plate bigger than the pan. Dish up with nice round scoops of ice cream, sprinkle over the remaining cinnamon from a height and drizzle lightly with extra virgin olive oil before serving.

Calories	Fat	Sat Fat	Protein	Carbs	Sugar	Salt	Fibre
392kcal	18.7g	11.8g	4.8g	52.3g	32.8g	0.3g	1.2g



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Family favourites

Loved 'The Big Family Cooking Showdown' on the BBC? Judge Rosemary Shrager shares her favourite recipes from the show

The Big Family Cooking Showdown' is a competition with a difference. The show celebrates families enjoying themselves as they work together to create wonderful dishes – and, my goodness, they were incredible!

The programme centres on families cooking and eating together, which is so important. My hope is that 'The Big Family Cooking Showdown', and these recipes, will encourage more people to take up cooking as a fantastic hobby that everyone can take part in. It is a great way to get families communicating, both during the process of preparing and making food, but also from being together in one place sharing something they can all enjoy: discussing the flavours and textures, and wondering whether they'd make it again. And these conversations can lead to all manner of important discussions that go beyond food.

There is a huge emphasis on learning in the show, as the competing teams progress through the qualifying

rounds. They were encouraged to listen to Giorgio's and my constructive criticism. Some of them found it easy to follow recipes, others found the rigidity of a written recipe a hindrance, and preferred a more intuitive approach. This isn't so different to developing your confidence at home. I always recommend you read the whole recipe first, before you pick up a knife or reach for the chopping board. And then read it again. When you've made a recipe once, you can add your own ideas and variations when you cook it again, if you wish. This is when the fun really begins.

I absolutely loved judging this show and the most exciting thing of all was tasting the diverse range of cuisines that the families cooked. Giorgio and I learned so much. Whether you're inspired to start cooking for the first time or are already a practiced cook looking for new recipes, you'll find fresh ideas for wonderful meals in these recipes. I hope you'll enjoy making and eating the dishes as much as we enjoyed judging them. ●



Recipes from *The Big Family Cooking Showdown* by Rosemary Shrager, published by BBC Books, £20.



**‘Cooking is a
great way to
get families
communicating’**

Porchetta Wellington

Serves 4-6

2 pork tenderloins (about 450g each)
 1 tbsp olive oil
 10 slices prosciutto
 200g spinach leaves, wilted and squeezed dry
 2 x 375g packets all butter puff pastry
 Plain flour, for dusting
 2 eggs, beaten
 Salt and pepper

For the pâté

100g unsalted butter
 1 banana shallot, peeled and chopped
 250g chicken livers, trimmed
 1 garlic clove, peeled and chopped
 1 tbsp brandy
 ½ tsp mustard powder

For the herb mix

2 tbsp olive oil
 1 shallot, peeled and diced
 4 garlic cloves, peeled and chopped
 150g chestnut mushrooms, finely chopped
 3 fresh thyme sprigs, leaves picked
 2 fresh rosemary sprigs, leaves picked and finely chopped
 1 tsp dried chilli flakes
 Finely grated zest of 1 lemon

- To make the pâté, melt 60g of the butter in a pan over a medium heat, then add the shallot and cook for 10–15 minutes, or until softened. Add the chicken livers and garlic to the pan and cook for 2–3 minutes, turning, or until the livers are no longer pink. Pour in the brandy, stir in the mustard powder and bubble for 1 minute, then season with salt and pepper.

- Finally, place the remaining butter and the cooked liver mixture in a food-processor and whizz until smooth. Spoon into a dish, cover with clingfilm so it touches the surface and then chill.

- Season and rub both pork loins in oil, sear in a hot pan until golden and set to aside to rest and cool. Heat the oil for the herb mix and gently fry the shallot over a low heat for 5 minutes. Add the garlic, mushrooms and herbs and fry over a high heat for a further 5 minutes. Add the chilli flakes and lemon zest, season and cool.

- Lay out two sheets of clingfilm overlapping and lay the prosciutto on top, so they overlap to make a large rectangle. Spread with the cool

pâté and then place the loins side by side on top. Carefully spread the herb mixture on top of the loins and tuck into all the gaps. Lay the wilted spinach on top of that.

- Roll the clingfilm up on one side to form a tight sausage shape, so that the prosciutto encases the pork loins. Twist the ends to seal.

- Roll out one of the sheets of pastry on a lightly floured surface to a pound-coin thickness and then cut out a rectangle 4cm larger each side than the pork loin parcel. Unwrap the pork and place in the centre. Roll out the second piece of pastry to a pound-coin thickness. Brush the edges of the bottom piece with beaten egg. Gently lower the top pastry over the top and tuck in and press around the loins. Trim with a sharp knife to match the bottom pastry, seal the two together with a fork, then egg wash the entire Wellington and score the top with the back of a knife. Chill for 20 min.

- Preheat the oven to 200°C. Brush the pastry with a little more egg wash and cook for 35–40 min, or until golden. Allow to stand for 10 min before serving in thick slices.

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Espresso martini tiramisu

Serves 4

4 eggs
 125g caster sugar
 1 tsp vanilla extract
 Pinch of salt
 115g plain flour
 3 tsp instant espresso
 coffee powder
 200ml hot water
 2 tbsp vodka
 3 tbsp coffee liqueur
 200ml double cream
 125g mascarpone
 cheese
 60g amaretti biscuits
 20g dark cocoa powder,
 plus extra to decorate

- Preheat the oven to 190°C and line 3 x 15cm springform cake tins with greaseproof paper.
- To make the sponge, separate the eggs and whisk the egg yolks with half the sugar and all the vanilla. Beat until very pale; this will take about 5 minutes.
- In a clean bowl, beat the egg whites until they hold soft peaks. While beating, slowly add the salt and the remaining sugar until combined. Gently fold the beaten egg whites into the egg yolk mixture. Sift the flour over the egg mixture and gently fold.
- Divide the sponge mixture evenly between the lined trays and bake for about 15 minutes, or until firm to the touch and golden. Place on wire racks to cool and remove the paper. (When cool, cut the cakes in half horizontally to make

more layers, if desired.)

- Mix the coffee powder with the hot water, vodka and coffee liqueur and leave to cool. Brush the sponge discs with the coffee mixture.
- In a separate bowl, mix a little of the double cream with the mascarpone until smooth and then add the remainder and whisk until slightly stiffened. Whizz the amaretti biscuits with half the cocoa powder in a food-processor.
- To assemble the tiramisu, place a layer of sponge in a glass trifle bowl and then spread with a layer of the mascarpone cream. Top with cocoa crumb and repeat the layers of sponge, cream and crumb until they are used up. Finish with a final layer of cream and dust with cocoa powder to serve.





Good as gold

The BBC presenter and 2015 Great British Bake Off winner shares a vibrant recipe that's just right for a festive family feast

Eton Mess Cheesecake

Though I love a baked cheesecake, I also love the ease of a cheesecake that sets in the fridge. Since the cake itself is simple to make, it gives me lots more time for creating decorations, like the beautiful meringue kisses and dehydrated strawberries that jazz up the top of this one.

Serves 10-12

250g digestive biscuits, crushed

100g unsalted butter, melted

300ml double cream

100g icing sugar

1 tbsp vanilla bean paste

600g full-fat cream cheese

18g freeze dried strawberry pieces

For the sauce

200g strawberries, hulled

15g icing sugar

1 tsp lemon juice

For the meringues

50g egg whites (from 1-2 large eggs)

100g caster sugar

Red gel food colouring

For the decoration

15 strawberries, whole

100g white chocolate, melted

10 dehydrated strawberry slices, sprayed with gold lustre (optional)

- Lightly grease a loose-bottomed 23cm round cake tin and line with baking paper. Put the crushed biscuits in a bowl with the melted butter and mix to a wet sand consistency. Empty into the cake tin and pack tightly then place in the fridge for 15 min.

- Whip the cream to soft peaks with the icing sugar and vanilla. Put the cream cheese into another bowl and stir to slacken. Add the cream mix to the cream cheese along with the strawberries and fold together. Add to the base and level off. Chill in the fridge.

- To make the sauce, put the strawberries, icing sugar and lemon juice into a mixer and pulse to a purée. Transfer to a bowl and set aside in the fridge.

- For the meringues, preheat the oven to 120°C and line a tray with baking paper. Fit a piping bag with a 1.5cm star tip nozzle and turn inside out. Put the egg whites in a clean bowl

and whisk until frothy and increased in volume. Gradually add the sugar, whisking constantly to form stiff peaks.

- Paint the inside of the piping bag with red food colouring stripes. Fill the bag with meringue mix and pipe little kisses onto the tray. Bake for 1 hour then turn off the oven, open the door and leave the meringues inside for another hour.

- Holding the strawberries by the stalk, dip them three-quarters of the way into the white chocolate. Place on a tray lined with baking paper to set in the fridge.

- Remove the cheesecake from the fridge, take out of the tin, and place on a presentation plate or stand. Decorate just before serving: pour over enough sauce to just cover the top (you may not need it all), and top with chocolate strawberries, mini meringues and lustred dehydrated strawberry slices.



Recipes from *Nadiya's British Food Adventure* by Nadiya Hussain, published by Penguin, £20. Photography ©Chris Terry

Make it a
showstopper
with
flamboyant
decorations



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THE VOYAGE OF BUCK

29-31 William Street
www.thevoyageofbuckedinburgh.co.uk

Themed around the travels of a fictitious adventurer, The Voyage of Buck will suit those who like a bit of theatre with their drink. It'll suit those who like a creative cocktail even more, boasting intriguing ingredients from chamomile-infused sherry to preserved lychee in their tipples as well as an internationally inspired food menu to boot.

L'ESCARGOT BLANC

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A haven of authentic French food, L'Escargot Blanc has been a local favourite for over twenty years. Taking full advantage of Scotland's top seasonal larder, the menu incorporates local ingredients into classic French dishes for a match made in heaven. Expect the likes of Barra snails and moules marinière with Innis & Gunn.

FORAGE & CHATTER

1A Alva Street
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After opening just last year, Forage & Chatter has already gained a name for itself as one of the West End's most fashionable gourmet destinations. Their focus is on celebrating local and foraged



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L'Escargot Blanc



Forage & Chatter

local homelessness charity Social Bite, Home also offers training and employment opportunities for Edinburgh's most disadvantaged, and gives diners the option to "Pay It Forward" to donate meals.

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Bright and welcoming, this independent coffee destination comes highly recommended as one of Edinburgh's finest. The knowledgeable team behind the espresso machine know their beans and all of their small batch roasts are thoughtfully selected. Of course, no visit is complete without one of their famously decadent cheese toasties.



GLIDE TO THE
CITY CENTRE
From Every 7 mins

FIT FOR A feast



Sabrina Ghayour's colourful Persian inspired desserts are the perfect feast finale

they would form part of an enormous, colourful spread that would soon be descended upon by dozens of people at once, yet seemed never-ending in supply.

Feasts have always played an important role in the history of empires across the globe, and the breaking of bread and

sharing of meals have long played a part in uniting cultures, communities and families by bringing people together.

Many of you are now very familiar with the Middle East and its abundance of flavour, colour and ingredients. While my recipes are very much my own creations and the kind of food I like to eat at home, they remain heavily inspired by my travels and the wonderful ingredients from around the world. There will always be plenty of Persian flavour inspiration to help you create a feast that is perfect for your table, no matter what the occasion may be. ●

Blueberry, lime & ginger cheesecakes

Makes 4

10 ginger biscuits, crushed
25g unsalted butter, melted
150g full-fat cream cheese
Finely grated zest of 1 unwaxed lime, plus extra to decorate
150ml double cream
8 tbsp blueberry jam, plus extra to serve (optional)

- Put the biscuit crumbs into a small bowl and pour over the melted butter. Fork together until the crumbs have absorbed all the butter. Divide the mixture into 4 portions and spoon each of these into a martini glass or tumbler. Pat down gently to compress the crumbs and make a firm base for the cheesecakes.
- Transfer to the refrigerator. Put the cream cheese, lime zest and double cream into a large mixing bowl and mix gently until the cream and cream cheese are just combined. Add the blueberry jam and gently stir it through the mixture so it is rippled with swirls of jam but not fully blended.
- Remove the glasses from the refrigerator and divide the cheesecake mixture between them. Refrigerate for a minimum of 1 hour, or overnight, before serving. Decorate with lime zest and dollop on a little extra jam to serve if desired.

As a child, growing up in a Persian household means endless parties, which we call mehmoon. My family regularly played host, and we would frequently attend big family gatherings. Those parties, and the feasts we shared at them, became a huge and influential part of my childhood.

I remember arriving at parties and being immediately seduced by the exotic smells that filled the house. I would watch platter after platter of elaborately presented dishes emerge from the kitchen, being carried carefully to the table. Once laid out,



Avoid dark,
thin biscuits
for this recipe
- Ginger Nuts
work best

Cherry, dark chocolate and mint parfait

Serves 6

2 large eggs, separated
75g caster sugar
1 tsp vanilla bean paste
300ml double cream
1/2 small packet (about 15g) of mint, leaves stripped, rolled up tightly and roughly chopped
175g frozen pitted cherries, defrosted and roughly chopped (reserve any excess juices)
50g dark chocolate chunks

- Line a 900g loaf tin with a double layer of clingfilm, leaving plenty of clingfilm overhanging the tin. Put the egg yolks, sugar and vanilla paste into a large mixing bowl. Using an electric hand whisk, whisk until pale, thick and creamy. In a separate bowl, whip the cream until soft peaks form, then gently whisk the cream into the egg mixture.
- Wash the beaters on the electric whisk, then whisk the egg whites in another bowl until stiff peaks form. Gently fold the whites through the egg mixture until evenly combined. Add the mint, cherries (and any juice) and dark chocolate chunks and carefully fold into the mixture. Transfer the mixture to the prepared loaf tin. Cover the parfait with the overhanging clingfilm and freeze for at least 6 hours, or overnight.
- Remove the parfait from the freezer and leave to soften for a few minutes. Unfold the clingfilm and use the edges to lift the parfait out of the tin. Flip it on to a serving tray, discard the clingfilm and use a flat-bladed knife to smooth over the surface, dipping it into hot water occasionally to clean the knife and achieve a smooth finish.
- Leave to soften slightly for 10–15 minutes, then slice and serve immediately. This is great served with wafers, nuts and dark chocolate sauce, or sandwiched in brioche buns.

tip You can use fresh cherries for this dish instead of frozen – use roughly the same quantity of pitted cherries and soften them briefly in a pan with 1 heaped tablespoon caster sugar, then leave to cool.





Serve in
brioche buns
for a fancy
ice cream
sandwich

Fig & rose millefeuille

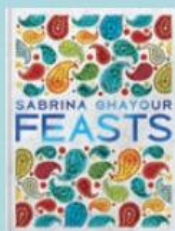
Serves 6

1 sheet of ready-rolled all-butter puff pastry
 2 tbsp caster sugar
 600ml double cream
 2–3 tbsp clear honey, plus extra to serve
 Pulp and seeds from 3 large or 4 small passion fruits
 1/2 small packet (about 15g) of mint, leaves stripped, rolled up tightly and sliced into ribbons
 4–5 fat black figs, thinly sliced into about 5 slices
 75g pistachio nut slivers
 3 tbsp dried edible rose petals, lightly ground using a pestle and mortar

- Preheat the oven to 210°C. Line a baking tray with baking paper.
- Gently prick each side of the pastry about 20 times, working evenly and neatly across the sheet. Cut the pastry sheet into 3 equal-sized rectangles, then lay them on the prepared baking tray. You need to prevent them from rising more than 1cm, so place an inverted baking tray over them. Bake for 20 minutes, then remove the most attractive-looking rectangle (to use as the top layer) and leave to cool. Return the remaining pastry rectangles, covered with the inverted baking sheet, to the oven and bake for a further 7 minutes, or until deep golden brown and crisp. Leave to cool.
- When the first rectangle removed from the oven is cool, brush the top with lukewarm water, then scatter over the sugar. Return to the oven for 7 minutes, or until crisp and golden

brown, and the top is nicely glazed.

- Leave to cool. Whip the cream with the honey until nice and thick, then drizzle in the passion fruit seeds and stir gently to marble it through the cream, ensuring you don't fold it through completely.
- To assemble, take a cooked pastry rectangle as your base and place it on a serving platter. Spread one-quarter of the cream on top. Scatter over one-third of the mint and arrange half the fig slices on top of the cream. Scatter over one-third of the pistachios. Spread another quarter of the cream on top of the pistachios, then sprinkle over one-third of the rose petal powder. Now place the second pastry rectangle on top and repeat the layering process. Place the sugar-crusted pastry lid on top, then scatter over the remaining mint, pistachios and rose petals. Give the millefeuille a final drizzle of honey and serve.



Feasts by Sabrina Ghayour,
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Festive Dining Checklist

Modern fine dining in stylish surroundings? Check. Award-winning vibrant bar with Scotland's top mixologists on hand creating innovative cocktails? Check. It's safe to say the luxurious five star G&V Royal Mile Hotel ticks all the boxes and is top of Foodies must-visit list this Christmas season.

With celebrated Bolognan chef Mattia Camorani at the helm, fine dining Italian restaurant Cucina offers rich flavours and the freshest seasonal ingredients in a dynamic, award-winning menu for an exceptional dining experience. Our top recommendation is their five course tasting menu for just £40.

And then there is the afternoon tea experience for just £22.50 per person. Lunch is available in the atmospheric Epicurean Bar where colourful, seasonal cocktails blended with home grown flowers and herbs from G&V's EvoGro hydroponic vye for attention. An impressive selection of Scottish and Mediterranean spirits is also available for those looking for the perfect serve.



Whether you're looking for a dinner reservation, a Christmas-inspired afternoon tea experience, an intimate private event or just a night of cocktails, G&V Royal Mile Hotel is a festive canvas.

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WILD MALLARD DUCK, THREE CHIMNEYS MARMALADE AND CHRISTMAS SPICES

Serves 2

1 mallard duck (legs removed and reserved, thigh bone removed, to create a crown of the breast)

6 cloves

1 tbsp coriander seeds

½ star anise

1 tsp fennel seeds

¼ cinnamon stick

6 black peppercorns

¼ tsp garlic powder

1 tsp fresh thyme leaves, plus 2 tsp. for the glaze

3 small bay leaves

1 orange, zest only

1 lemon, zest only

Pinch of freshly ground nutmeg

2 tbsp Skye sea salt

200g duck fat

50ml Talisker whisky

1 jar of high quality

Bitter Seville Orange

Marmalade

● Prepare the duck the day before cooking. Lightly score the skin all over. Place the cloves, coriander seeds, star anise, fennel, cinnamon and peppercorns into a dry frying pan and toast over a medium heat for two to three minutes, until lightly coloured.

● Blitz all these spices in a food processor, with the nutmeg and garlic powder, then pass through a fine sieve. Mix together one teaspoon of thyme leaves, salt, orange and lemon zest to create the dry rub. Rub all over the duck crown and legs. Leave overnight in the fridge uncovered.

● For the glaze, add the whisky, the rest of the thyme and bay leaves to 150g of high quality bitter

orange marmalade. Bring to the boil and take off the heat.

● Place the duck legs in a small pan and add 175g of duck fat and cover with a lid. Cook at 100°C, for two to three hours until the meat is nice and tender. Remove from the fat and keep covered and warm.

● Add the rest of the duck fat to a large pan. Over a medium heat, brown the breast side of the duck crown for three to four minutes for each breast, until the crown is golden. Be careful the pan is not too hot.

● Place the duck crown in the pan with the breasts facing up. Place in an oven at 160°C for 10-12 minutes. Remove the crown from the pan and leave to rest for five minutes in a warm place.

● Add the glaze to a frying pan and add the duck crown and legs. Bring the glaze to the boil, basting all the time, until the glaze is sticky. Serve straight away with the glaze covering the legs and crown of the duck. Serve with duck fat roasted potatoes and winter vegetables.

SCOTT DAVIES

Head Chef at The Three Chimneys
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See Scott at the Chefs Theatre
on Sat 25 November



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CRAB, JERUSALEM ARTICHOKE AND OCA LEAF

Serves 4

1 live brown crab (800g)
1.5k Jerusalem artichoke
200g beef fat
1 lemon
50g oca leaf
150g natural yoghurt
Salt, to taste

● To prepare the crab, drive a large cooks knife through the soft part on the underside of the crabs' head and cut the knife down through the head to kill humanly. Open the flap part of the shell and pierce the underside. This will help to release the meat after cooking.

● Bring a large pan of well-seasoned water to a rapid boil, and cook the crab for 8 minutes. Remove and allow to cool.
● Crack the shell and claws and remove the white and brown crab meat, keeping them separate. Add the yogurt to the brown crab meat and season with salt to taste.
● Take four artichokes and cook lightly in salted water until tender (10-15 minutes). Cut them into quarters lengthways, toss in a little oil, season with salt and bake in a hot oven at 260°C for 10 minutes until the skin is crisp.

● Take another two artichokes and slice very thinly (using a mandolin or very sharp knife). Deep fry at 160°C in oil until crisp and brown. Tip onto a tray with kitchen paper to drain and season.
● Dice the remaining artichokes into even sized 1 inch cubes and cook them in the beef fat (40 minutes or until very tender). Blend in a food processor, adding a little water if needed, until

very smooth. Season and allow to cool.
● To plate, put 3 tablespoons of artichoke puree around the centre of the plate. Season the white crab meat with lemon juice and a little salt and place around the puree. Dress the crab and plate with the brown meat mixture. Top with the roasted artichoke, artichoke crisps and finish with a garnish of the oca leaf.

SCOTT SMITH

Chef Patron at Norn
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See Scott at the Chefs Theatre
on Sun 26 November



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BEEF, BROCCOLI, SCOTTISH GIROLES

1 x 130g sirloin steak
1 x 25g piece foie gras
2 charred purple sprouting broccoli
Broccoli cress
Girolles
½ charred Grelot onion

For the broccoli puree (will make extra)

1kg broccoli head
150g Spanish onion
10g butter
250ml cream
50ml water
10g salt

For the fondants

4 x rooster potatoes, sides removed, stamped with apple corer

250g butter (beef fat if available)
10g thyme
3g bay
4 garlic cloves
Salt and pepper

● To make the puree, sweat the onion in the butter and salt without colouring, then add the broccoli. Add the water to create steam. Once cooked through, add the cream, bring the boil and reduce by one third. Strain and blitz, pass through a sieve then chill.

● For the beef fat fondants, melt the fat

in a warm pan. Once it starts foaming, add the potatoes, salt and pepper. Shake the pan continuously making sure the fat doesn't get too dark. Once the potatoes are almost cooked, add the thyme, bay and garlic and take off the heat.

● Heat some oil in a pan and sauté the girolles until tender. Cook the

steak to your liking and char the purple sprouting broccoli and Grelot onion. Pan fry the foie gras until coloured on both sides.

● To plate, spread 30g of broccoli puree on the plate, top with the steak, 3 beef fat fondants, the girolles, sprouting broccoli and Grelot onion. Top the steak with the foie gras and serve.

DANIEL ASHMORE

Head Chef at The Pompadour
www.thepompadourbygalvin.com

See Daniel at the Chefs Theatre on Sat 25 November



SOUND OF KILBRANNAN SCALLOPS

Serves 4

12 hand dived scallops,
cut in half horizontally
100g butter
100ml Scottish
rapeseed oil
2 sprigs of rosemary
Zest of 1 lime
Sea salt

For the chicken crackling

125g chicken skin
2ml sherry vinegar
Pinch of smoked
paprika
1g chives, finely
chopped

For the puree

60g watercress
125g peas
50g fennel, finely diced
50g white of leeks,
diced
30g shallots, finely
diced

50g baby gem,
shredded
1g tarragon
30g butter
35ml white chicken stock
25ml white wine

● Preheat the oven to 180 °C. Lay the chicken skin out onto a wire cooling rack and place in the oven for 20-25 min, or until crispy. Remove from oven and cool. Turn the oven down to 80°C .

● Roughly chop, season with paprika, sea salt and sherry vinegar and place on a piece of greaseproof paper. Place into the low oven to dry out. Once dried, re-chop and mix with the chives.

● For the puree, place a sauté pan over a low to medium heat and melt the butter. Add the leek, shallot and fennel and

let soften. Add the peas, white wine and chicken stock and simmer for 2 min.

● Once the liquid has evaporated, transfer the mix to a blender along with the watercress, baby gem and tarragon and blend to a smooth puree. Pass through a fine sieve and season to taste.

● Place a sauté pan over a low to medium heat and add the butter, oil, rosemary and lime zest. Let infuse for a few minutes. Carefully lay out the scallop in a tray, trying to pack them together without

overlapping. Pour the warm infused butter over the scallops through a sieve, ensuring they are completely covered.

● Place the scallops under a warm grill for 2-4 min, depending on the size. Once cooked, remove and drain on a piece of kitchen paper and season with sea salt.

● To serve, arrange 6 large dots of pea puree on a plate and top each one with one piece of scallop. Sprinkle over some of the chicken crackling and garnish with a few tendrils of pea shoots. Finish with a fine drizzle of veal jus.

CALLUM DOW

Head Chef at Trump Turnberry
www.trumpturnberry.com

See Callum at the Chefs Theatre
on Sun 26 November



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LEMON POLENTA CAKE WITH PISTACHIO, HONEY AND CRÈME FRAÎCHE

Makes one cake

330g butter, softened
330g unrefined caster sugar
330g ground almonds
1 vanilla pod, split and seeds scraped out
4 eggs, beaten
Zest and juice of 3 lemons
1 tsp of baking powder
150g dried polenta
1 tbsp of pistachio nuts, not the salted ones
3 tbsp of honey
Knob of butter for greasing
Sprinkle of polenta for cake tin (optional)
Lots of crème fraîche

● Heat the oven to 165°C. Firstly, grease a 10-inch cake tin with butter and sprinkle with polenta to make it non-stick, or line a Pyrex dish with buttered greaseproof paper.

● Cream the butter and sugar together using an electric whisk. Then add the ground almonds, vanilla,

and the eggs a little at a time. Stir in the lemon juice and zest, reserving some juice for the syrup. Then fold in the baking powder and polenta and combine.

● Spoon the mix into the prepared tin or dish and flatten the surface with a wet palette knife until smooth.

● Place in the oven for 45 minutes to 1 hour until golden on top and it feels firm to the touch. Do the prick test by inserting a cocktail stick into the centre of the cake - if it comes out clean then the cake is ready. Leave the cake to cool.

● Make a syrup by warming the pistachios, honey and lemon juice on a low heat.

● Cut the cake into slices and drizzle with the syrup and serve with a huge dollop of crème fraîche.

NEIL FORBES

Chef Patron at Café St Honore
www.cafesthonore.com

See Neil at the Chefs Theatre
on Sat 25 November





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FANNY CRADOCK'S BEETROOT BUCHE DE NOËL

115 g caster sugar
3 eggs
70g self-raising flour
1 tbsp beetroot powder
(can be replaced
with cocoa powder if
preferred, or left out)
100g unsalted butter
100g icing sugar
200ml double cream
2 tbsp cocoa powder

- Heat the oven to 220°C. Lightly oil and line a Swiss roll tin with greaseproof paper.
- When the oven is hot, place the sugar in a small oven-safe dish and heat it for 6 minutes. Crack the eggs into the bowl of a stand mixer. Pour in the hot sugar in in one swift movement, and start mixing on high speed until the eggs and sugar almost double in volume, and turn a light shade of yellow.
- Gently fold in the flour, and powder if using. Transfer the mixture to the prepared tin and bake for 8 minutes.
- Meanwhile, beat the cream until it is fairly stiff.
- To make the buttercream, beat the



butter until smooth and add the icing sugar and cocoa powder. It should be light and fluffy.

- When the sponge is cool, spread the beaten cream all over one surface, and gently but firmly roll it starting at one short end into a Swiss roll shape.
- Cover liberally

with the chocolate buttercream, and use a fork to create a pattern

to resemble a log. Dust with icing sugar. Slice and serve.

KEVIN GEDDES

Blogger at Keep Calm and Fanny On
www.keepcalmandfannyon.blogspot.co.uk

See Kevin at the Cake & Bake Theatre all weekend





Time to taste

Our top restaurant picks to try this month



THE IVY ON THE SQUARE

There is stardust in the air at The Ivy in London, with actors Benedict Cumberbatch, Damian Lewis and Emma Thompson all regular diners and there's an equally star-studded feel about The Ivy's first Scottish venture, taking pride of place in St Andrew Square.

Stylish and elegant with an art deco feel, the restaurant's luxury look is completed with comfortable leather banquette seating, a very smart bar and a Parisian style outdoor terrace, while the upstairs enjoys commanding views of the square.



Shepherd's pie, the Ivy classic, was filled with perfectly seasoned lamb shoulder and crisply topped with creamy Mull Cheddar mash. At £13.50, the hearty signature dish is fantastic value.

My partner's game pie was delicious, with a crisp top of shortcrust pastry, and tender chunks of pheasant, wild boar and venison giving wonderfully meaty flavours. Further enhanced with a rich truffle sauce, this decadent pie comes in at a very reasonable £16.50.

To finish off, we could not resist the Chocolate Bombe, another Ivy trademark, served with delightfully hot salted caramel sauce poured over crunchy honeycomb and vanilla ice cream for an excellent combination of textures.

The service is relaxed but excellent, the atmosphere is buzzy, and with a menu full of delicious food at reasonable prices, The Ivy is bound to be the capital's next big thing. Open 7 days a week, the brasserie style eatery offers it all from breakfast and lunch, to afternoon tea, cocktails and dinner.

6 St Andrew Square, Edinburgh EH2 2BD
www.theivyedinburgh.com
Sue Hitchen



CLARK & LAKE

Wine bars are all the rage in Edinburgh at the moment. Don't get me wrong, I'm not complaining, but while I love a good charcuterie as much as the next person, sometimes you need a good dose of comfort food with your glass of red. Enter Clark & Lake. The hot plates compliment the cold, making for a hearty feast.

With the option to create your own charcuterie selection, we went for the blood, red wine and chocolate salami, a rich, dark and particularly strong choice, and the valdeón, an excellent earthy Spanish blue.



Alongside a carafe of the Carignan Vielle Vignes Mont Rocher, it was just right. We partnered this with the cauliflower frittelle, the stuffed olives and zucchini fries. All hearty, generous portions with plenty of flavour and texture, the zucchini fries were a particular stand out. The star of the show, however, was the beef and pork meatballs. Beautifully soft and delicate, and doused in a well balanced home made sauce, they may not be the traditional polpette my Nonna makes, but, at my own risk, I might suggest she could learn a thing or two from Clark & Lake. Finished off with three decadent truffles of chocolate sorbet for the grand price of £50 for two, I'd say I've found my new haunt.

8 Gillespie Place, Edinburgh EH10 4HS

www.clarkandlake.co.uk

Chiara Margiotta



DIVINO ENOTECA

Divino Entoteca is quite literally a hidden gem. Tucked away under George IV Bridge, you feel like you've been let in on a secret when you walk through the door. The atmospheric, romantic ambience of this award-winning restaurant and wine bar strikes you immediately. Proving they're not just the perfect date night destination, however, Divino Enoteca have now launched Edinburgh's first Italian Afternoon Tea. If you're looking for smoked salmon sandwiches - or

any sandwiches at all for that matter - this is not the afternoon tea for you. However, if you are looking to discover exquisite, beautifully presented



Italian pastries, you've come to the right place. The bottom tier features delicious bruschetta, focaccia and gnocco fritto filled with smoked swordfish, the middle tier showcases cannoli filled with pistachio mousse and figs and the top tier is filled with classic tiramisu and fruit panettone. The food is all made beautifully, if slightly heavy on the pastries, and this unique experience is perfect for the more adventurous ladies who lunch.

5 Merchant Street, Edinburgh EH1 2QD

www.vittoriagroup.co.uk

Ava Maitland





DISCOVER THE GRASSMARKET

Take a stroll through the Greater Grassmarket Area this festive season and discover the fantastic array of food and drink on offer



HOWIES

10-14 Victoria Street

www.howies.uk.com

An ode to the joys of Scottish cuisine, Howies is all about taking fantastic local ingredients and turning them into cosy, comforting dishes all guests will enjoy. A welcoming spot with a great value menu, this restaurant also boasts a historic position, carved into the very rock Edinburgh Castle itself sits on.

MAISON BLEUE

36-38 Victoria Street

www.maisonbleuerestaurant.com

With its signature bright blue front, Maison Bleue has held its famed spot on Victoria Street for nearly twenty years. Loved for its unique fusion of French, North African and Scottish cuisine, and with a menu

Howies



that includes everything from grilled brochettes to chicken tagine and South East Asian Cullen skink, this creative restaurant knows how to keep things interesting and – most of all – tasty.

MARIACHI

7 Victoria Street

www.mariachi-restaurant.co.uk

Get into the fiesta spirit at Mariachi, and feast on delicious Tex-Mex classics at this family run haven of sizzle and spice. Be bold and challenge yourself to the XXtra Hot chicken wings, dip into homemade guacamole or tuck into a tasty dish of succulent pork tacos while you sip on traditional Mezcal and you'll soon find yourself transported to Mexico City.

O'OLIVIERO

64 Grassmarket

www.olivieros.co.uk

Sophisticated yet cosy, O'Olivero is just the ticket for date night, family dinners, weekend lunches and everything in-between. Serving up classic Italian staples like lasagne



Maison Bleue



Mariachi



O'Olivero



The Grain Store

Scott's
Kitchen

Petit Paris (left)

and antipasti, as well as fresh pizza and pasta, every diner is bound to find something they love.

PETIT PARIS

38-40 Grassmarket

www.petitparis-restaurant.co.uk

Experience the romance of France without leaving the centre of Edinburgh at Petit Paris, an authentic Parisian bistro in the heart of the Grassmarket. Choose from classic dishes including French onion soup, Toulouse sausages and crème brulee, all washed down with a crisp Chablis. Perfect for a dinner date for two.

VITTORIA ON THE BRIDGE

19 George IV Bridge

www.vittoriagroup.co.uk

A favourite amongst locals and visiting travellers alike, Vittoria is a welcoming hub of authentic Italian cuisine. It's prime location amidst the hustle and

bustle of the historic George IV Bridge makes it ideal for a bit of mid afternoon people watching with an espresso, while the wide range of traditional pasta, pizza and Mediterranean dishes will keep you satisfied from noon til night.

Embrace the festive spirit and sample the fabulous seasonal menus on offer



Vittoria

THE GRAIN STORE

30 Victoria Street

www.grainstore-restaurant.co.uk

Diners looking for fine food with a splash of romance need look no further. With it's stone walls and intimate alcoves lit by gentle candle light, The Grain Store's unique location is steeped in atmosphere. Top Scottish produce from saddle of venison to Loch Crenan oysters fills the menu, promising guests a sumptuous meal with plenty of feeling.

SCOTT'S KITCHEN

4-6 Victoria Terrace

www.scottskitchen.co.uk

Keeping you well fed from morning til evening, Scotts Kitchen has you covered on every base, from perfectly poached Eggs Benedict to freshly made salads, local lobster, and first class charcuterie boards. Fresh, homemade and local, their variety of refined deli dishes will delight any diner. Make sure not to leave without sampling some of their famous home baking, too.

Tasting Notes

A Modern 'London Dry' Gin. Invigorating, clean and crisp, aromatic with a long dry finish.

Appearance: Perfectly clear, like pure Scottish water.

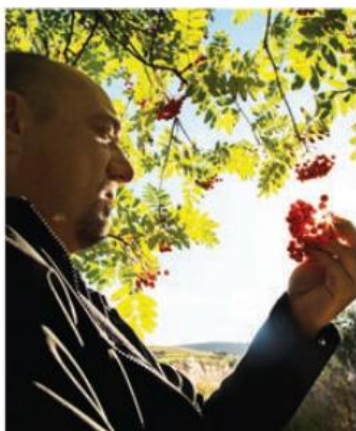
Aroma: Fresh, floral, citrus, slightly spicy, aromatic

Flavour: Clean, crisp, sweet, full bodied and aromatic flavour

Finish: Invigorating, long lasting, refreshing, crisp and dry finish



Natural Wonder *



With depth in every detail, Carefully handcrafted in the Scottish Highlands, Caorunn expertly infuses a unique blend of local, foraged Celtic botanicals

Caorunn is personally crafted in small batches by just one man – the progressive Gin Master, Simon Buley at Balmenach Distillery. The spirit of the Scottish Highlands, craftsmanship, passion and innovation are married with an unexpected blend of natural, local botanicals.

Rowan Berries, Heather, Coul Blush Apple, Dandelion and Bog Myrtle; these local, Celtic botanicals can be found within 10 minutes' walk from the breath-taking setting of Balmenach distillery, in the Cairngorms National Park.

Gin master Simon Buley hand-picks the botanicals from the hills surrounding the distillery when they're in season. "There is no better feeling than savouring drinks made with hand-picked ingredients. Not only do they taste better, but it also connects you to the natural world and the wonders on offer," says Buley.

Caorunn – pronounced 'ka-roon' from the Gaelic for rowan berry – is a quadruple distilled modern London Dry Gin. The 5 local and 6 traditional gin botanicals are infused to perfection in the world's only working Copper Berry Chamber.

Built in the 1920s, it was originally designed to extract essential oils to use as a base for perfumes. This hand-crafted process creates a gin with an invigorating personality, fusing the centuries-old tradition of London Dry Gin-making with a contemporary Scottish edge.

The result is a dry and crisp, aromatic taste adventure, with floral, fruity notes. The taste is clean, sweet and full-bodied, with a fresh and long-lasting finish.

Try a Caorunn &T with freshly cut red apple to enhance its invigorating, dry and crisp taste. Or savour some of our classic cocktails with a contemporary twist.

Visitors to Balmenach Distillery can enjoy a behind-the-scenes tour that includes a tutored, deconstructed tasting.

Festival spirit

Some of our top Foodies Festival spirit producers share their signature cocktails ahead of the festival

MEET THE PRODUCERS AT FOODIES FESTIVAL
Edinburgh



AELDER
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The Aelder Sour

By Aelder Elixir www.aelderelixir.com

25ml Aelder Elixir
25ml whisky
25ml crab apple juice
(or lemon juice)
Egg white

- Put all ingredients in a shaker and blend to froth up the egg.
- Add ice and shake well before straining into chilled martini glass. Garnish with star anise. Smokey, sweet, zingy - delicious

"Gin71, you devilish den of decadence, I'd do it all over again!"

REVIEW - BANTER & BARGAINS

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Gin Bar & Restaurant

FESTIVE EVENTS RESERVATIONS NOW AVAILABLE

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& CANAPÉ OPTIONS

Ready or not, here it comes - the festive season is just around the corner! We've put together a range of packages to suit every style of event. From sit down dinners to drinks and canapés, get in touch to find out how we can make your festive party event a night to remember!

VISIT OUR WEBSITE

GIN71.COM/FESTIVE

CALL OUR TEAM

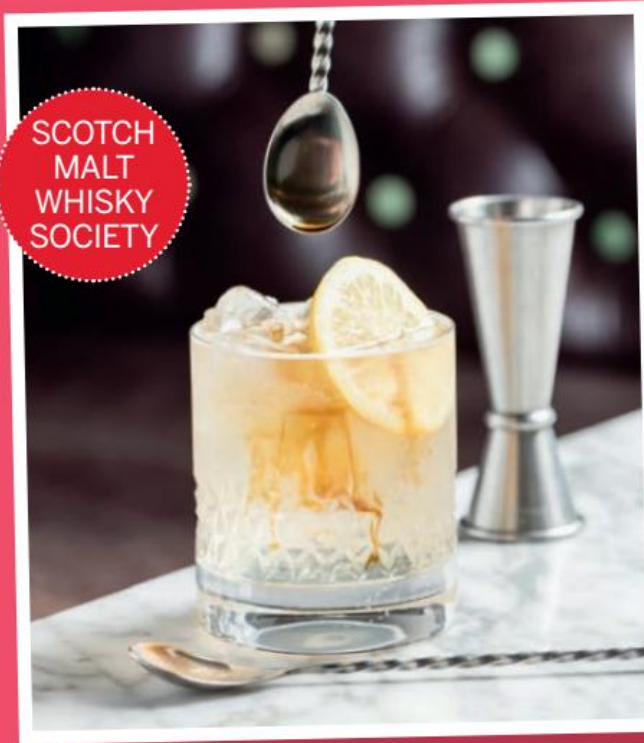
0141 406 1826



AFTERNOON BOOKINGS ALSO AVAILABLE AT CUP TEA LOUNGE

While Gin71 opens at 5pm, our sister-business Cup Tea Lounge are also taking festive bookings for their Afternoon Tea and Festive Lunch options during the day. Visit www.cuptearooms.co.uk for details.

All bookings are subject to our full terms and conditions which are available to view on our website. All products and pricing correct at time of printing.



SCOTCH
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Concierge Shandy

By The Scotch Malt Whisky Society www.smws.com

- 37.5ml single cask whisky
- 25ml lemon juice
- 12.5ml simple syrup
- Top-up with wheat beer
- Amer Picon float

- Shake whisky, lemon and syrup together in a cocktail shaker.
- Strain into a rocks glass over cubed ice
- Top up with beer and float Amer Picon.

Planters Punch

By Wester Spirit Co. www.westerspirit.com

- 40ml Wester Rum
- 10ml Falernum
- 25ml orange juice
- 25ml pineapple juice
- 20ml grenadine
- 20ml lemon juice
- 2 dash Angostura Bitters

- Shake all ingredients in a cocktail shaker and strain into an ice filled glass.
- Garnish with a pineapple leaf and lemon.



WESTER
SPIRIT
CO.



EDEN
MILL
GIN

Golf Gin Dirty Martini

By Eden Mill www.edenmill.com

- 50ml Eden Mill Golf Gin
- 1 tbsp dry vermouth
- 2 tbsp olive brine
- 1 wedge of lemon
- 1 green olive

- Pour the gin, dry vermouth and olive brine into a cocktail shaker with a handful of ice and shake well.
- Rub the rim of the martini glass with the wedge of lemon.
- Strain the contents of the cocktail shaker into the glass and add the olive to garnish.

TRIED AND TREW RESTAURANTS AND BARS

WORDS JONATHAN TREW



TOP TIP

Get your fill at The Gannet before you get your belly laughs at John Bishop at The SSE Hydro

THE AKATSUKI

By Kokoro Gin

3 slices of peach
2 wedges of lemon
50ml Kokoro Gin
10ml sugar syrup
Tonic water
Cracked black pepper

- Muddle the peach and lemon. Add the gin, sugar syrup and cubed ice.
- Top up with tonic water.
- Garnish with a grind of black pepper.



THE IVY ON THE SQUARE EDINBURGH

Inspired by The Ivy, the famous celeb

hangout in London, The Ivy on the Square is an all day British brasserie boasting the starry name of Exec Chef Sean Burbidge, formerly of Gordon Ramsay's Petrus. The St. Andrew Square venue will serve classic British cuisine such as steak and chips, fish pie, plus afternoon tea. A Parisian-style, outdoor terrace will provide the no doubt sought after opportunity to see and be seen.

6 St Andrew Square, EH2 2BD
www.theivyedinburgh.com



THE CITIZEN BAR & DINING ROOMS GLASGOW

Set in the restored, grade A1 listed building which once housed The Citizen evening newspaper, The Citizen Bar and Dining Rooms offers upmarket pub food classics, cocktails and

Tennent's Tank Lager. Comfort food options such as pies, sausage rolls and Scotch eggs made with black pudding and pork are the mainstay of the menu. If you are feeling posh, head to the Editor's Suite, a premium cocktail lounge with table service.

24 St Vincent Place, G1 2EU
www.thecitizenglasgow.co.uk



DÖNER HAUS GLASGOW

If your experience of kebabs is limited to the 3am elephant's leg school of fast food then you need to try the incredible doners served in Berlin. And with Döner Haus opening on West Nile Street, you can save yourself an airfare. Prime cuts of beef and turkey along with squishy pida or toasted fladenbröt help make the ideal doner. Steins of Löwenbrau complete the experience. 'Pure magic', as they don't say on Berlin's Oranienberger Strasse.
90 West Nile Street, G1 2SH
www.donerhaus.uk

Wines

Tesco Finest Saint Mont 2015

£6, Tesco

Lively and fresh with seductive aromas of grapefruit, peach, pear and apricot.

La Bohème Syrah Gamay

£14.99, Oxford Wine Company

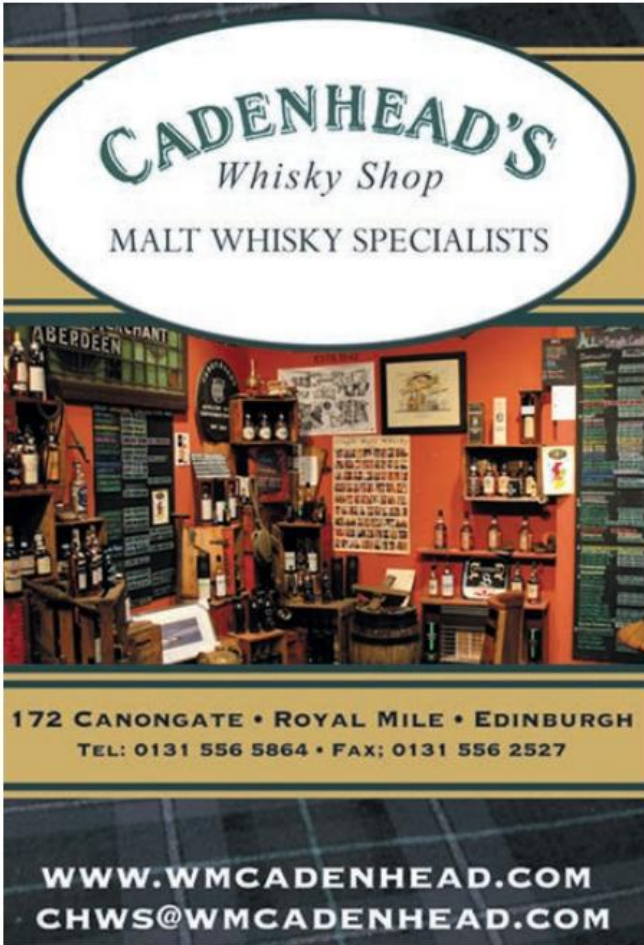
Spicy alluring notes of red and black fruits with a supple richness.

Marques de Casa Concha Cabernet Sauvignon

£13, Tesco

Deep red with lush cherry, blackcurrant and blackberry aromas with a touch of smoke.

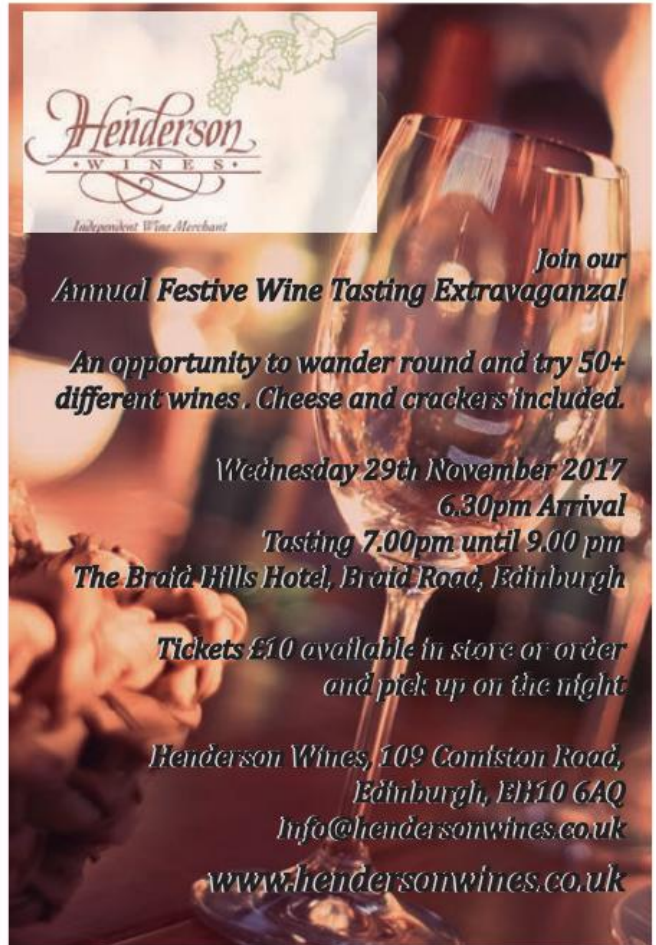




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www.hendersonwines.co.uk



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twitter: @mr_eion | instagram: @mr_eion

Chefs Theatre

Pick up all the tips and tricks you need for the most delicious Christmas ever with demos from top local chefs.



1



2

VIP TENT

Get a taste of luxury at our exclusive VIP Tent, complete with a complimentary glass of prosecco, luxury goodie bag and priority entry to all of our food and drink theatres and masterclasses.



3

LIVE MUSIC STAGE

Enjoy your favourite festive songs and carols.

5 REASONS TO GO TO FOODIES FESTIVAL CHRISTMAS *Edinburgh*

Gin Alley

Discover your new favourite tippie with a stroll through Scotland's top gin distillers at Gin Alley.

5



4



FESTIVE WORKSHOPS

Get ready for the season to be jolly with our Festive Workshops. From dinner party canapés to cupcake decorating and wreath making, you'll have Christmas covered in no time.

Buy your tickets to Foodies Festival, EICC Edinburgh, NOV 24, 25, 26
www.foodiesfestival.com



Eddrachilles

Hotel · Restaurant

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Eddrachilles Hotel is surrounded by an abundant NW Highlands larder, the best from the sea, mountains and crofts. We use fresh ingredients to create new menus daily and our friendly service with good wines, local craft beers and whiskies will enhance your dining experience.



In winter we offer classic favourites while in our summer season both our tasting menu and set 4-course dinner take inspiration from contemporary Nordic cuisine.





Eddrachilles Hotel, Badcall Bay by Scourie, Sutherland, IV27 4TH
Email: info@eddrachilles.com Telephone: 01971 502080
www.eddrachilles.com


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