



*A Scotland Can Make It!  
souvenir by Katy West*

## Crab Mousse Recipe

2 sheets gelatine  
1/8 pint cold water  
1/4 pint boiling water  
1/4 pint mayonnaise  
2 tbsp finely chopped chives  
2 tbsp finely chopped dill  
1 tbsp diced shallot  
1 tbsp lemon juice  
a dash tabasco sauce  
1/4 tsp sweet paprika  
1 pint dressed crabmeat  
1/2 pint double cream  
a sprig fresh dill

Place the gelatine sheet in a bowl of cold water for a few minutes until softened. Stir in the boiling water and slowly whisk until the gelatine dissolves. Cool to room temperature. Add the mayonnaise, chives, chopped dill, shallot, lemon juice, tabasco, paprika, salt and whisk ingredients until blended, then season to taste.

Refrigerate for around 20 minutes, until slightly thickened. Fold in the crabmeat. Whip the cream until it forms soft peaks and fold gently into the mixture.

Place the mousse into your mould and chill in the fridge until set. De-mould onto a plate and garnish with dill.





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## Carrigeen Moss Pudding Recipe

handful dried carrigeen moss  
1 ½ pints milk  
1 tbsp caster sugar  
1 egg  
½ tsp pure vanilla essence  
softly whipped cream  
barbados brown sugar

Soak the moss in tepid water for 10 minutes. Strain off the water and put the moss in a saucepan with the milk and bring to the boil.

Simmer gently with the lid on for 20 minutes. Separate the egg and whisk the sugar and vanilla essence with the yolk. Pour the milk through a strainer, rubbing all the carrigeen jelly into the egg mix, whisking all the time. Test for a set in a saucer.

Whisk the egg white stiffly and fold it gently into the mix. Pour into your jelly mould and chill in the fridge until set.

De-mould onto a plate and serve with cream, brown sugar, and if you like, a fruit compote.



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## Bramble Jelly Recipe

2lbs brambles  
1 pint water  
1 juiced lemon  
300g caster sugar  
8 sheets gelatine  
nip of whisky

Wash the brambles and bring to the boil with the water, fruit and caster sugar. Simmer until thickened. Pass the liquid through a fine sieve. Place the gelatine sheets in a bowl of cold water for a few minutes until softened.

Add the softened gelatine to the jelly and all the ingredients.

Pour the liquid into a mould and chill in the fridge until set.

De-mould onto a plate and serve with venison or as a desert accompaniment.

By Andy Cumming, Rogano

