

FOODIE EXPLORERS

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Image: Moët Hennessy

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Editor -Emma Mykytyn | Sub-Editor -Mark Murphy |
Email -hello@ foodieexplorers.co.uk | Website -foodieexplorers.co.uk

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CHANDON
GARDEN
SPRITZ
Arrives in Edinburgh



Image: Moët Hennessy



Image: Moët Hennessy

CHANDON Garden Spritz celebrates its arrival in Scotland with spritz premieres in Edinburgh this summer.

CHANDON Garden Spritz will be visiting **Virgin Hotel** on Saturday the 27th of May, then **SIPS at St James Quarter** on Saturday the 17th of June, before concluding at **Indigo Yard** on Saturday the 8th of July. Timings for the tour are 2pm until 6pm across all venues.



Image: Moët Hennessy

News



Image: supplied

Scotland's oldest working brewery **Belhaven** has three new additions to its trophy cabinet this week. The brewery gained two Golds for Belhaven Scottish Oat Stout and Belhaven Wee Heavy, plus a Silver for Belhaven Scottish Ale from Monde Selection 2023.

The Belhaven team has further cause to celebrate this week with

news that the Brewery's Visitor

The **Taste East Devon food festival** Experience has been given 4 Star status by the Quality Assurance status by VisitScotland – reflecting an award-winning venues, excellent customer experience in producers, chefs and restaurants the eyes of their expert tourism assessors. The festival celebrates the incredible food and drink on offer across the region. Founder **belhaven.co.uk** members include River Cottage, THE PIG-at Combe, Darts Farm, Mazzard Farm, Otter Brewery, Deer Park Country House, East Devon AONB, Donkey Sanctuary, Jack in the Green and Lympstone Manor.

tasteeastdevon.co.uk



Image: supplied



Image: supplied

Gin In A Tin '**The Coronation Gin**'

is a collaboration with HistoricRoyal Palaces launched to celebrate the Coronation of Their Majesties King Charles III and Camilla, Queen Consort, on the 6th May 2023.

The 40% ABV London Dry Gin is distilled in small batches, with no added sugars or artificial flavourings, and has distinctive notes of lemon peel, coriander, cardamom and botanicals, centred around juniper berries to create the ultimate royal tippel.

gininatin.co.uk

Jenny J efferies returns with her latest compilation, **For the Love of the Sea II**. Following the course of its predecessor, which won the Guild of Food Writers Award for Best Self-Published Work in 2022, this sequel – which has been endorsed by Michelin-starred chef Nathan Outlaw – celebrates Britain's cornucopian coastline through the people, produce, and practices that define it.

Jenny is also donating 10% of her net profits from the sales of For the Love of the Sea II to The Food Teachers Centre.

For the Love of the Sea II is a 192-page hardback and retails at £22.

Image: supplied



Image: supplied



AD/06:17
Ardnamurchan Distillery

Scottish rugby legend Weir.

fundraising efforts.

A whisky specially selected by the late **Doddie Weir** has been released to raise funds for the **My Name's Doddie Foundation**.

The Highland Single Malt, ,distilled and bottled by

,was chosen from a single ex-Oloroso Sherry cask on June 9, 2017, for

A total of 327 bottles have been labelled specially to support the My Name's Doddie Foundation's

The release is on sale via

Located inside the brand-new Holiday Inn Manchester Airport within whisky retailer, Royal Mile

Terminal 2, is the new **Firin** Whiskies, whose thousands of restaurant. whiskies and fine spirits

worldwide, with all profits

The Turkish word firin translates as donated to the charity.

oven, and this is reflected in the Firin menu. The star is Pide (pee-deh), a flatbread which is worked by hand to give a boat-like shape. Flavours include "Pide develi" diced beef, tomato & pepper to the creamy "Birsen alcela" mushroom & goat's cheese - perfect for sharing or to indulge on their own. The menu is augmented with Ottoman dishes and sharing plates such as lentil soup, Choban Salad, grilled Ottoman classics that are the Chicken Shish, succulent Lamb Tandir, and the Chargrilled Mediterranean Prawns and Calamari.



Image: supplied

Image: instagram



Seven21/HINBA is the latest addition to the Glasgow food scene. Coffee shop and cake stop by day and small plates and wine bar by night. After 5pm Seven21 serves a tasting menu with dishes such as Pecorino & egg yolk ravioli, asparagus, artichoke, sobrisada and confit chicken wing, chicken butter and kohlrabi. A vegetarian tasting menu is also available.

The first **Radisson** hotel in the North of England has opened its doors in York, Previously known as Park Inn by Radisson York City Centre, the riverside property has undergone an impressive transformation to become Radisson Hotel York.

The hotel features 200 welcoming guest rooms, offering a combination of business and leisure amenities to ensure guests feel at home. The renovation has introduced new flooring, furniture and soft furnishings as well as the addition of self-service check-in desks. There is also new décor, showcasing neutral tones and sleek design throughout the hotel, reflecting the Radisson brand's Scandinavian roots.

Image: supplied



Image: supplied



Fèis Ìle returns and to celebrate, Islay distilleries **Lagavulin** and **Caol Ila** are launching the festival exclusive Single Malt Scotch whiskies. Both bottles will be available to purchase from each distillery at their respective days during the festival.

Caol Ila Fèis Ìle 2023 13-Year-Old -The limited-edition bottling has been matured in Pedro Ximénez /Oloroso seasoned butts.

Lagavulin Fèis Ìle 2023 14-Year-Old is a unique bottling, matured in a balanced combination of American and European Oak and, for the first time, finished in Armagnac casks.



Image: supplied



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Bratislava



Bratislava may be one of the smallest capital cities with a population of 470,000, but it is a lively and welcoming city and easy to navigate by foot. On the edge of Slovenia, Austria and Hungary, the city is an ideal stopping point to discovering all of these countries.

The old town, Stare Mesto, is the perfect size for wandering around. Here you will find classic European architecture alongside modern statues such as Man at work – Čumil. Schöne Náci and Napoleon's Army Soldier are all on the same stretch of road.







Authentic Slovakia operate a number of tours in the city and we took part in two. The village pub crawl to four backwater pubs outside the city is great if you like to use Untappd to surprise your friends by checking in beers from random remote pubs.

For our second tour, we travelled around in an old battered Skoda amongst communist buildings and landmarks, taking in the city's history from before the iron curtain fell. Find out more at authenticslovakia.com

Some more sights to enjoy in Bratislava include:-

The church of St Elizabeth is decorated in a stunning fairy tale blue. Inside the art nouveau church, you will find a single nave

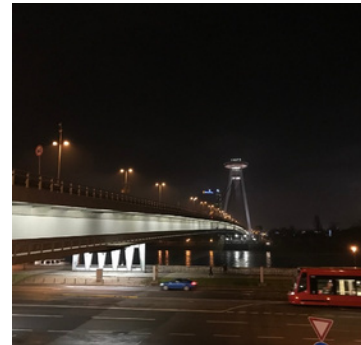


Look up the hillside and you will see Slavin which is a magnificent monument to the fallen soldiers from the Second World War. This is not the easiest of walks, however, it is worth it for the view.



The UFO-looking building is more than just a support for the road bridge, it houses a restaurant, bar and viewing platform. From the 95 metre height, a view of 100 miles is possible on a clear day.

The Slovak Radio building is something of a marmite building in Bratislava. The 1983 constructed building was named on The Telegraph's list of 30 ugliest buildings in the world whilst also being declared a cultural heritage monument.



THE DE TAILS

Visit Bratislava,
Klobučnícka 2,
811 01
Bratislava

visitbratislava.com

Mharsanta

located in the heart of Glasgow's Merchant City, has launched a new immersive dining experience, '**A Taste of Scotland**'.

Guests will be immersed in the sights and sounds of Scotland, accompanied by a five-course menu with exclusive tasting sessions from **The Glenlivet, Caorunn Gin, Johnnie Walker, Innis & Gunn, and Talisker.**

Digital screens surround the private dining room with imagery of Scotland's scenery with master distillers and brewers talking through the products they have before them.

The menu will change throughout the year to reflect seasonal availability and will feature both traditional recipes along with some contemporary ideas that will showcase the diversity of Scotland's larder.

THE DE TAILS

The Immersive Taste of Scotland Experience is available for parties of 10 - 20 in Mharsanta's Private Dining Room, 'The Hideout' and priced at £95 per person.


This experience is also available to deliver at other venues for private events upon request.

For more information, and to see the menu in full visit mharsanta.co.uk

Where to find Mharsanta, 26 Bell Street, Glasgow, G1 1LG



Meldrum House - Aberdeenshire Country House and Golf Course



Meldrum House is a 13th Century house surrounded by 240 acres of stunning Aberdeenshire countryside.

Dine under the stars, relax in their lounge and enjoy world-class golf on a course wrapping around the hotel.

Overlooking stunning countryside, Meldrum House is on the outskirts of Oldmeldrum and only 20 miles away from Aberdeen.

Reachable attractions include Fyvie Castle, Glen Garioch Distillery and Pitmeddan Gardens, that's if you can pull yourself away from the whisky laden cave bar or the cosy lounge.



There are 51 unique bedrooms on site with the Manor House's rooms being suitably grand and the modern Estate Rooms featuring floor-to-ceiling windows allowing fabulous views over the golf course.

The rooms come with comfortable king sized beds, Temple Spa toiletries, tea and coffee making facilities.







You really can't miss the futuristic domes on the terrace.


The larger Titan Bar is open for cocktails whilst the smaller domes are available for private dining under the stars.

Inside the Pineapple Restaurant is available for a more traditional dining setting. There are regular events held at Meldrum House with Say Cheese being one of them. Start the evening off with a glass of prosecco and then enjoy a 5-course cheese-inspired dining experience paired with Corney & Barrow wines.

Dishes include, Tongue & Cheese - braised ox tongue, aged parmesan espuma & pickled walnut ketchup served with Cremant du Jura.







After a relaxing sleep with a refreshing wander around the grounds it is time for breakfast.

There is a full and filling range of dishes on offer at breakfast. From porridge, granola, to a full Scottish breakfast via smoked haddock and Buttermilk French toast. Alongside there is a buffet which includes everything you need to make your own Bloody Mary. If you are too fragile to make breakfast, room service is also available.

THE DE TAILS

Meldrum House Country Hotel &
Golf Course
Oldmeldrum
Aberdeenshire
Scotland AB51 0AE

meldrumhouse.com



Coronation Spinach, Broad bean and Clotted Cream Quiche

Fit for a King, the Royal Coronation dish of spinach and broad bean quiche with luxurious Cornish clotted cream for a rich, decadent finish. Perfect for street parties, family gatherings and enjoying with friends.

Ingredients

320g Shortcrust Pastry
4 Eggs
200ml Double Cream
100g Trewithen Dairy Cornish Clotted Cream
Knob of Butter
240g Spinach, washed and roughly chopped
100g Broad Beans
100g Mature Cheddar, grated
1 tbsp Fresh Tarragon, chopped

Method

Preheat the oven to 180c fan.

Line a 23cm quiche tin with the pastry, pressing it into the

sides

well. Trim off the overhang, leaving a little excess to allow for shrinkage. Prick all over with a fork, before chilling for 10 minutes.

Cover with baking parchment and fill with baking beans or

dried

beans. Bake for 10 minutes, before removing the beans and parchment and returning the quiche to the oven for a further

5

minutes. Trim the pastry flush against the tin at this point and set aside.

Meanwhile, heat the butter in a medium-hot pan and add the spinach and broad beans. Saute for 3 -4 minutes, until the spinach has wilted. Season with salt and pepper. stir

In a jug, mix the eggs and both creams until thoroughly combined. Season well.

When the spinach has cooled, spread it over the pastry base evenly. Sprinkle over the grated cheese, before pouring over the egg mixture. Use a fork to carefully work the egg mixture into all the gaps.

Bake for 25 minutes until the egg has set and the edges are lightly browned. Serve warm, with a green salad, baguette and plenty of salted butter.



Image Nick Hook



Lemon meringue clotted cream cake

Zingy lemon meringue cake with clotted cream for a luxurious richness. Lemon cream was a dessert created for King Charles III by Enrico Derflinger. He liked it so much, it is often served at formal events at Kensington Palace.

Ingredients

200g Self-raising Flour
4 Eggs
200g Salted Butter, at room temperature
200g Caster Sugar
1 Lemon, zest
4 Egg Whites
200g Caster Sugar
100g Lemon Curd
200g Trewithen Dairy Cornish Clotted Cream
2 Shortbread Biscuits

Method

Preheat the oven to 170c. Grease and line two 20cm baking tins with baking parchment. Don't skip the lining part, otherwise the meringue will stick!

Place the flour, eggs, butter, lemon zest and 200g caster sugar in a large mixing bowl and mix until well combined. Add a little milk if the batter is too thick.

Spread the batter evenly across the two tins and set aside for a moment.

Clean a large mixing bowl until it is completely devoid of grease. Whisk the egg whites until you have stiff peaks. Add the 200g caster sugar one spoonful at a time, mixing well in between. When you have stiff glossy egg whites that holds its shape well, spread them equally over the cake batter. Smooth one side over. On the other, use the back of a spoon to create peaks.

Place in the preheated oven to bake for 25 minutes. After this point turn off the oven but leave the door open until the meringues are completely cool.

When you're ready to assemble, place the cake with smooth meringue onto the serving plate or cake stand. Spread the lemon curd over the smooth meringue. Crumble the biscuits into the clotted cream and stir through. Spoon over the lemon curd. Carefully place the top cake on top of the cream. Decorate the top with sliced lemon, edible flowers and silver balls.



Image Nick Hook



Alcohol-Free Amaretto Sour

This alcohol-free Amaretto Sour has the classic sour-style frothy top included, using apple juice and almond extract instead of liqueur. Top with cherries for a British Bakewell tart-esquetreat. Recipe from **Ocado**.

Ingredients

120ml cloudy apple juice
1 tbsp almond extract
1 egg white (or use $\frac{1}{4}$ pack Oggs Aquafaba if vegan)
2 cocktail cherries, to garnish

Method

Fill a tumbler with ice and set aside.

Fill a cocktail shaker with ice, add the apple juice, almond extract and egg white, then shake for 20 secs. Strain into the tumbler; garnish with the cherries



Image supplied by Rooster Rojo

Rooster Pineapple Cocktail

Smoked Margarita

Ingredients

45ml Rooster Rojo Smoked Pineapple Tequila
30ml Triple sec or Mandarine Napoleon
30ml Pineapple juice
15ml Fresh lime juice
2 dashes Angostura bitters

Method

Rim your glass with salt.
Combine all ingredients except Angostura Bitters in a shaker with ice and shake vigorously to chill.
Strain into a glass.
Add 2 dashes of Angostura Bitters.
Garnish with pineapple leaves and a small slice of fresh pineapple.



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