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PROFESSIONAL

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BUSINESS

GARY MACLEAN | PUB & RESTAURANTS | 10 SERVINGS

ARBROATH SMOKIE, PICKLED CUCUMBER, TIKKA MASALA MAYONNAISE CORIANDER OIL

INGREDIENTS

FOR THE ARBROATH SMOKIE PATE

800g Arbroath Smokies
280g Cream cheese
100g Crème fraiche
25g Arran mustard
15g Chives, finely chopped
20g Shallot, finely chopped
50g Butter, unsalted
2g Thyme, picked

FOR THE TIKKA MAYONNAISE

250ml Plain yoghurt
25g Knorr Professional Chicken
Paste Boullion
20g Garlic, cloves
20g Ginger, grated
30g Red chillies
7g Garam masala
2g Turmeric
7g Cumin seeds
7g Coriander seeds
3g Chili powder
3g Salt
2g Cracked black pepper
300g Hellmann's
Real Mayonnaise

METHOD

FOR THE ARBROATH SMOKIE PATE:

- Remove the backbone and pin bone the Arbroath Smokies, then remove the skin.
- Place half the fish into a bowl, add the chopped shallots, mustard, chopped chives, crème fraiche and the cream cheese and mix by hand keeping some texture in the fish.
- Season with black pepper and then store ahead of service.

FOR THE TIKKA MAYONNAISE:

- In a dry frying pan dry roast the coriander seeds and the cumin seeds. Once they are tempered, grind in a pestle and mortar.
- In a blender, add the KNORR Professional Chicken Paste Boullion, yoghurt, red chillies, freshly grated ginger, garlic, garam masala, turmeric, chili powder, salt, cracked black pepper, and the ground coriander, and cumin seeds, blitz until smooth.
- Mix the tikka paste with the HELLMANN'S Real Mayonnaise, double check the seasoning and put to one side until needed.



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INGREDIENTS

FOR THE PASTRY RINGS

2 pkts Feuille de brick pastry
100g Butter, unsalted
Non-stick bake spray

FOR THE PICKLED CUCUMBER

1no. Cucumber – cut into small balls
200ml white wine vinegar
50g Caster sugar
5g Salt
1no. Lime – juice
100g Red pepper – cut into 2cm thin strips
50g Apple - cut into thin strips

TO FINISH

10g Micro Coriander
100ml Coriander oil

METHOD

FOR THE PASTRY RINGS:

- Melt the butter and preheat your oven to 180°C.
- Cut the pastry into 2cm wide long strips, for ten portions you will need fifty little pasty rings.
- Brush the strips of pastry and wrap around your baking moulds.
- Bake for 3 to 4 minutes until the pastry is golden brown.
- Once baked, cool and store in an airtight container until needed.

FOR THE PICKLED CUCUMBER:

- Bring the white wine vinegar, salt, and caster sugar to the boil.
- Take off the heat and allow to cool, then squeeze in the lime juice.
- Add in the prepped cucumber, apple and red pepper then allow to steep for at least 4 hours before service.

TO FINISH:

- Put the Arbroath Smokie pate into a piping bag and half fill each of the pastry rings.
- Next top each ring with a little of the cut Smokies, the pickled cucumber mixture and a drop of the Tikka mayonnaise.
- Place 5 rings onto the plate and garnish with micro coriander.
- Add more Tikka mayonnaise to the plate and some coriander oil before serving.