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THE WATER'S EDGE AT THE TOBERMORY HOTEL

Main Street, Tobermory, Isle of Mull, Argyll PA75 6NT

0168 830 2091

www.thetobermoryhotel.com

Lying on the North West edge of Scotland, the Hebridean island of Mull is bathed by pure air and rain from the Atlantic. Formed by volcanoes and sculpted by ice, Mull offers fantastic conditions for organically reared and traditional breeds of cattle, sheep and pig, traceable to the field they grazed. Venison comes from the wild stock that roams the island. Around Mull lie waters whose clarity take your breath. Small local craft fish lobster and prawn (langoustines to the restaurateur) which can arrive off the boat at five o'clock and be on the table by six.

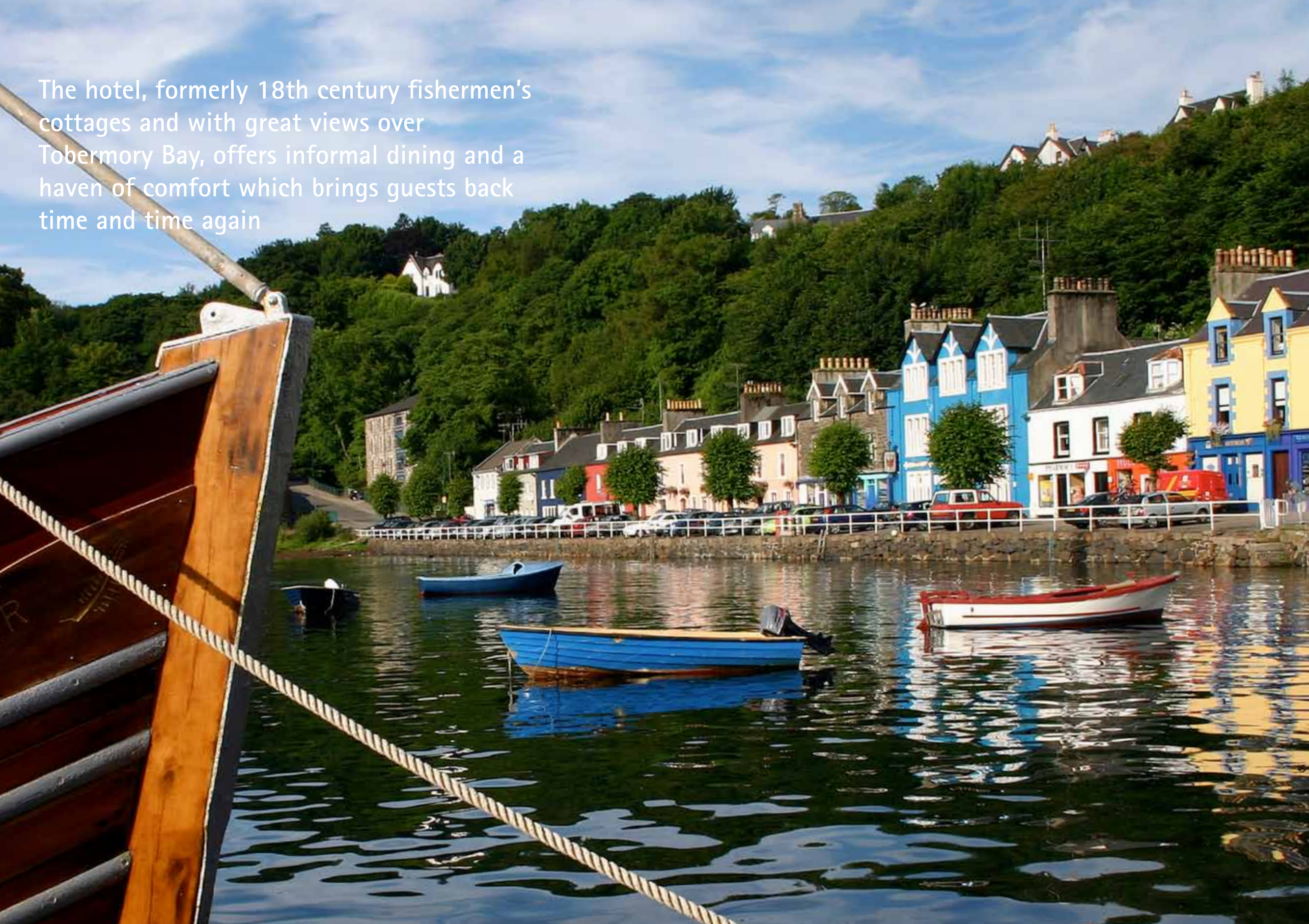
Perfect ingredients need to be allowed to speak for themselves. Chef Helen Swinbank's recipes complement these to produce dishes that are simple yet exceptional. Her artist's training and flair for colour and form create a feast for the eyes as well as the palate. Helen has lived on Mull for most of her life. Largely self trained, she has an instinctive feel for its produce, and a lifetime's interest in fishing its waters gives her a special affinity with its seafood.

Over ten years owners Ian and Andi Stevens have pursued the policy of sourcing on the island. The hotel, formerly 18th century fishermen's cottages and with great views over Tobermory Bay, offers informal dining and a haven of comfort which brings guests back time and time again.



Head Chef Helen Swinbanks
& Second Chef Colin Malcolm

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TOBERMORY MALT WHISKY GRAVADLAX

THINLY SLICED - 5 SLICES PER PERSON

Ingredients

1 side Scottish salmon
100g dill
100g chives
2 measures Tobermory malt whisky
100g Malden sea salt
100g caster sugar



Method

Lay salmon skin side down on cling film. Chop half the chives and dill and mix with the salt, sugar and whisky. Cover the side of salmon with the mix. Wrap tightly in cling film, put on a tray, cover with another tray and put something heavy on top. Leave in fridge for two days, turning salmon twice.

Take out and wash off mix. Chop the other half of the herbs and cover salmon again.

To serve

Slice very thinly and serve with good brown bread and lemon.



ROAST LOIN OF WILD MULL VENISON WITH SLOW BRAISED MINI VENISON PIE AND CREAMED POTATOES

SERVES 8

Ingredients

800g venison loin
500g small diced venison steak
1 onion
1 clove garlic finely chopped
small bunch of rosemary and thyme
1 glass of good red wine
1 measure port
1 sheet good puff pastry
500ml game stock



Method

For the pie

Fry off the onion and garlic in a little olive oil, add the diced venison and brown. Add the port, red wine and herbs and leave for a few minutes to boil. Add the game stock and leave to simmer until reduced and meat is very tender (approx 1 hour), adding more stock if necessary.

Season to taste. Butter a muffin tray and add rounds of puff pastry. Fill with venison mix and egg wash lip of the pie. Add a pastry lid, egg wash and bake for 15 minutes until browned. Take the pies out of the tray and bake for another 5 minutes.

For the venison

Brush the loin of venison with oil and season with sea salt and cracked black pepper. Sear in a hot pan then roast in the oven for about 20 minutes. Leave to rest.

To serve

Slice loin and serve with a pie, creamed potatoes and vegetables and a good game jus.



DEVIL'S CHOCOLATE CAKE WITH GAELIC COFFEE ICE CREAM

CAKE SERVES 8-10, ICE CREAM MAKES STANDARD TUB



Ingredients

Ice Cream

Gaelic coffee ice cream (1 tub)

10 egg yolks

600mls milk

600mls double cream

150g sugar

6 tbsp good freshly ground coffee beans

2 measures Isle of Mull whisky

Devils Food Cake

(1 whole cake)

2 x 20cm loose bottomed cake tins,

buttered and lined

75g cocoa powder

170ml vegetable oil

200g self raising flour

5 eggs

1 tsp bicarbonate of soda

350g soft brown light sugar

To Ice

50g unsalted butter

300g good milk chocolate

50g cocoa powder

140ml milk

4tbsp honey

Method

For the ice cream

Whisk egg yolks and 100g sugar until thick, creamy and light. Combine the cream, milk, coffee, whisky and 50g sugar in a saucepan, and bring to the boil until the sugar has dissolved. Whisk half this hot mixture into the eggs and tip back into the saucepan. On a very low heat stir constantly until the mix coats the back of a wooden spoon. Leave to completely cool. Strain through muslin and pour into an ice cream machine. Churn as per instructions and freeze until ready to serve.

For the cake

Whisk eggs, oil and sugar. Dissolve cocoa and bicarbonate of soda in 220mls boiling water. Add sifted flour to egg mixture then add the cocoa mixture. Pour into cake tins and bake in oven for approximately 40 minutes until a skewer comes out clean. Leave to cool.

For the icing

Melt chocolate and butter together. Boil up cocoa, honey and milk and whisk into the melted chocolate mixture. Ice the middle and top of the cake.

To serve

To assemble as the picture add the raspberries.

