

THE SCOTCH MALT
WHISKY SOCIETY

MANOURI CHEESE TEMPURA WITH STRAWBERRIES AND A JUICY, OAK & VANILLA WHISKY DRESSING



For the manouri

1 round slice of Odysea manouri
cheese, 170g (available direct or at
Waitrose)
40g plain flour
100ml sparkling water
Pinch of salt
Pinch of sugar
Olive oil for frying
For the salad
A handful of strawberries, cut in
quarters

..... A bunch of rocket leaves
..... ½ cucumber
..... 1 tbsp roasted pumpkin seeds
..... A squeeze of lemon

For the dressing

..... 1 tsp pine honey
..... 1 tsp white wine vinegar
..... 2 tbsp Spoon Sweet whisky
..... ¼ preserved lemon, peel only
..... 4-5 tbsp olive oil

*Manouri is a semi-soft, rindless fresh white cheese of protected designation of origin, traditionally produced in the Thessaly and Macedonia regions of central and northern Greece. Light in texture and flavour, it is the perfect foil for many flavours. It is much nicer eaten warm, fried or grilled. Rose, strawberry and lemon flavours go beautifully together and I used the Society's **Cask No. 113.62: A Greek 'Spoon Sweet'** from the Juicy, Oak & Vanilla profile to flavour the dressing. To make this a beautiful starter to share with your loved one, scatter some edible rose petals too! Serves two for a light lunch.*

Method

Wash and cut the cucumber in half lengthwise and then in half again and finally in small pieces. Put in a bowl. Add the rocket leaves and drizzle with a squeeze of lemon. Add the strawberries and mix.

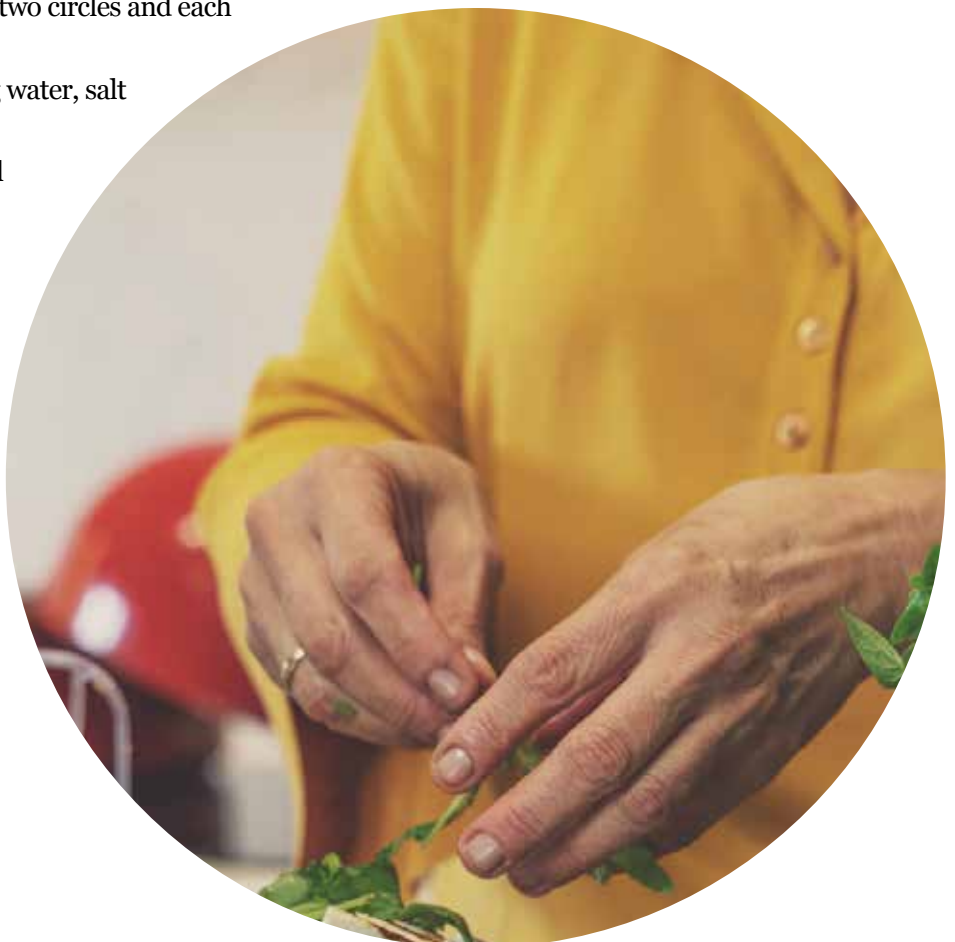
In a small bowl, whisk the honey with the vinegar and whisky. Add the olive oil drop by drop while whisking to form a thick emulsion. Cut the preserved lemon peel in thin strips, then in very small dice and add. Season with sea salt and freshly ground black pepper and adjust to your taste (more vinegar or oil).

Cut the manouri horizontally to get two circles and each circle in 5 triangles.

In a bowl, whisk the flour, sparkling water, salt and sugar to form a thin batter.

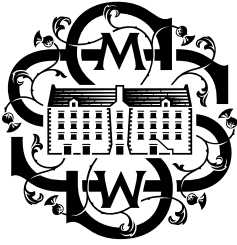
Bring a saucepan half full of olive oil to a high heat. Use a thermometer and when the temperature reaches 165-170C, dip the triangles into the batter and drop gently into the oil one by one. Fry till golden. Remove with a slotted spoon and drain on some kitchen paper.

To serve, arrange the salad on plates, place the manouri triangles next to the salad and drizzle both salad and cheese with the dressing and sprinkle with some toasted pumpkin seeds and rose petals if using.



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LANGOUSTINES, PEATED WHISKY AND FETA SAGANAKI



Serves four as a light lunch. Serve with some warm crusty bread.

Ingredients

| | |
|--|---|
| 2450g langoustine flesh (net weight after boiling and peeling) | 1 tin of chopped tomatoes |
| 50ml extra virgin olive oil | 50 ml of SMWS Peated flavour profile whisky |
| 1 medium onion finely chopped | Salt & pepper |
| 3 garlic cloves finely chopped | A tsp of soft brown sugar |
| 1 chilli seeded and finely chopped | 200g of feta cheese |
| 2 green peppers | 2 tbsp of chopped parsley |

From Irini's book 'Under The Olive Tree (recipes from my Greek kitchen)', adapted using Scottish langoustines she loves and a peated whisky. Photo by David Loftus.

Method

Heat a couple of tbsp of the oil in a sauteing pan. Add the onion and cook for a minute or two over medium heat. Add the garlic, the green peppers and as much chilli as you wish to taste and continue for a couple of minutes more. Add the tomatoes, season and then the sugar. Cover the pan and cook for 15-20 minutes.

In a separate frying pan, add a couple of tbsp of olive oil and when hot add the peeled cooked langoustines and give them a stir. Pour the whisky over them and shake the pan a couple of times.

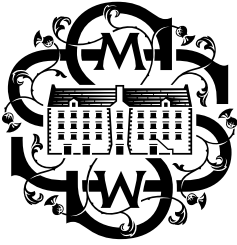
Transfer the langoustines to the sauteing pan, sprinkle the feta over them, cover the pan and cook for a further minute or two. Take away from the heat and leave the residual heat to soften the feta.

Sprinkle with the chopped parsley and serve.



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DEEP, RICH & DRIED FRUITS WHISKY SPIKED APRICOT AND HAZELNUT BAKLAVA WITH A HONEY SYRUP



Dried apricots soaked in the SMWS's Deep, Rich & Dried Fruits flavour profile Cask No. 68.87: Gooey, Nutty and Buttery offering pair beautifully with hazelnuts and honey for a sumptuous dessert at the end of a meal. Perfect when served with a wee dram of the same whisky on the side.

Ingredients (makes around 24 pieces)

280g soft dried apricots
50ml whisky
150g hazelnuts, pulsed in a small
blender
250g butter
1 tsp ground cinnamon
1/2 tsp ground cloves
2 packets of filo pastry (270g each)

For the syrup

400g sugar
300ml water, to include the apricot
soaking liquid
2 heaped tbsp heather honey
A piece of lemon rind (2-3cm long)
2 tbsp lemon juice

Method

Finely chop the dried apricots and transfer to a bowl. Top with the whisky and enough warm water to cover them. Leave to soften for 20-30 minutes, stirring a couple of times.

Melt the butter gently in a saucepan or the microwave and using a brush oil a baking tin measuring 37 x 26 x 4cm or similar.

Open one packet of filo and spread a single sheet over the base of the tin. Use the brush dipped in butter to sprinkle from above the sheet of filo and continue with the remaining sheets. When the one packet has been used up, squeeze and spread the soaked apricots, reserving the liquid and crushed hazelnuts all over. Sprinkle with the cinnamon and cloves. Open the second packet of filo and lay one sheet over the apricots. Drizzle again with the melted butter and continue with all the sheets of the second packet. Cut any excess filo and use the brush to tidy up the edges. Transfer the baklava to the fridge for 30 minutes (or the freezer for 10 minutes) to chill. This will help cut it easier.

Preheat to oven to 160C (140C fan).

Use a sharp knife to cut the baklava in diamond shape pieces and sprinkle with a little cold water. Bake in the bottom part of your oven for 80-90 minutes or until golden and crisp. Lift gently to check that all the filo layers are cooked before taking out of the oven.

To make the syrup, add enough water to the reserved apricot soaking liquid to make up 300ml and add the sugar and lemon rind. Heat gently so that the sugar melts. From the moment it reaches boiling point, continue cooking the syrup for a further 3 minutes. Add the honey and lemon juice and stir well to incorporate.

Use a ladle to spoon the hot syrup all over the hot baklava and leave for a few hours, preferably overnight for the syrup to be fully absorbed. Keep the baklava covered slightly on the countertop so as to retain its crispiness. It will keep for 3-4 days.



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