

Cù Bòcan Creation #1
Ayrshire, Ham Hough and Miso Broth
Gingerbread Dumplings with West Coast Langoustine
and Black Garlic

Umami Rich but light on the tongue, this intriguing Broth with Dry Morels, sweetness of the Langoustine and yes Gingerbread as in the cake! made into dumplings works so, so well with the Waxy Body of Cù Bòcan Creation #1 and all the sweetness and spice that it brings.

Ham Hough

Ingredients

- 4 Smoked Ham Hough's
- Water to cover the Hough's in a big pan
- ¼ tablespoons juniper berries
- ¼ tablespoons allspice berries
- 2 tablespoons fennel seeds
- 2 tablespoons coriander seeds
- 5-star anise
- 10 bay leaves
- 8 cloves garlic
- 2 red onions peeled and cut in ½
- 2 sticks of celery
- 1 bunch thyme
- 2 carrots peeled

Method

1. Cover the Hough's with cold water bring to the boil simmer for 2 minutes and discard the water and rinse the pan and the Hough's out with cold water.
2. Now cover with water and add all the spices and the veg, bring to a boil and turn to a simmer until the meat falls off the bone.
3. Take off the heat, lift out the Hough's and place in a large container and strain the cooking liquor onto them and leave to cool then place in the fridge overnight.
4. The next day peel off the skin of the Hough and discard, pick of the meat and keep in the fridge
5. Keep the liquor for the Consommé.

Consommé

- The smoked Hough stock
- 1 Spanish onion roughly diced
- 2 sticks celery roughly diced
- 1 carrot peeled and roughly diced
- 2 egg whites
- 100g dried Morels (we use the stocks we have kept from using the mushrooms)
- 50g white miso
- 250g pork mince
- 50 – 100 ml Creation #1 (add 50 ml at first then work up to 100 ml if needed)

Method

1. Pour the cold stock into a heavy-bottomed pot.
2. Add the onion, celery, carrot, egg whites, minced pork, Morels and miso to a food processor and pulse to combine.
3. Stir the mixture into the stock and gently bring to a boil and then turn down to a simmer. Do not let it boil rapidly or all will be lost.
4. As the stock simmers, you should be able to see the Consommé clarify. Once the mixture is cooked keep it simmering for 1 hour, gently ladle the Consommé through a muslin lined strainer.
5. Once the Consommé is strained and ready for serving add Creation #1 taste and season keep to one side.

Moist Jamaican Ginger Bread

Ingredients

- 175g plain flour, sifted
- 1 level tablespoon ground ginger
- 1 level dessertspoon ground cinnamon
- ½ nutmeg, grated
- ½ level teaspoon bicarbonate of soda
- 2 tablespoons milk
- 75g black treacle
- 75g golden syrup
- 75g dark brown soft sugar
- 75g block butter
- 1 large egg, lightly beaten

Method

1. Sift the flour and spices into a large bowl, then mix the bicarbonate of soda with the milk and set it on one side.
2. Now measure the black treacle, golden syrup, sugar and butter into a saucepan with 75ml of water, heat and gently stir until thoroughly melted and blended – don't let it reach over 60°C.
3. Next add the syrup mixture to the flour and spices, beating vigorously with a wooden spoon, and when the mixture is smooth, beat in the egg a little at a time, followed by the bicarbonate of soda and milk.
4. Now pour the mixture into the prepared tin and bake on a lower shelf so that the top of the tin is aligned with the centre of the oven for 1¼–1½ hours until it's well-risen and firm to the touch.
5. Remove the cake from the oven and allow to cool in the tin, store it in a cake tin, still in its lining, for 24 hours before using.

Langoustine

Ingredients

- 250 g raw langoustine peeled and deveined, keep 4 large tails intact as part of the garnish and chopped by hand into to a rough pulp
- 100 g ginger bread sliced lightly grilled and left to cool then chopped up
- 1 tbsp. of finely chopped fresh ginger
- 1 tbsp. fresh chive, finely chopped
- ½ tsp pure sesame oil
- 1 tsp Maldon salt
- 10 turns of freshly ground white pepper white
- 1 packet wonton wrappers
- 1 beaten egg for sealing wontons

Method

1. In a mixing bowl, combine langoustine, and all the other ingredients for the filling. Place in the fridge for 1 hour to let all the flavours marry.
2. Make wontons up with 1 tsp of filling per wrapper, brush edges and bring together then place all the wontons in the fridge till needed.

Garnish

- 12 cloves black garlic, peeled and finely sliced
- The picked meat of the Hough`s
- 4 baby Bok Choi broken into leaves and washed and dried

To Serve

Place dumpling in a steam and cook they will take about 8 minutes, pop in the whole tails to cook at the last 1 minute and 30 seconds to just cook.

While this is happing bring the consommé to just under the boil.

In large bowls place in Hough that has gently been warmed in the oven, the Bok Choi and the black garlic.

Pour on the Consommé and top with the dumplings and tails and serve.

Chef Tony Singh

