

Cù Bòcan Signature

Carpaccio of North Ronaldsay Mutton,

Sweet Smoked Paprika, Spiced Pickled Shallots and Croutons

The rare and highly prized Mutton from the wind battered Island of North Ronaldsay is both rich and delicate at the same time, its diet of Seaweed lends that touch of ocean spray to its taste, with the sweet paprika dressing tying in all the notes found in Cù Bòcan Signature, the spiced pickled shallots bring it all to life with a sharp note.

Carpaccio

Ingredients

- 500g North Ronaldsay mutton loin
- 100ml cold pressed rapeseed oil
- 1/2 lemon (juice)
- 25ml Cù Bòcan Signature
- sea salt

Method

1. Place the mutton loin fillet in the freezer until it is half-frozen.
2. After this time, remove from the freezer and cut into very thin slices using a very sharp knife. Place each slice between 2 pieces of cling film and gently beat with a rolling pin or mallet to thin out the slices even more. Once all beaten out, place in the fridge.
3. Mix oil, lemon juice and whisky together in a squeeze bottle shake well and taste, then add salt if needed.
4. Arrange the thinly sliced mutton on a plate and drizzle lightly with dressing.
5. To serve, dress the Carpaccio with dots of the mayo and shallots rings, and just before you serve sprinkle on the croutons and serve immediately.

Smoked Paprika Mayo

Ingredients

- 3 cloves garlic peeled
- 1 large egg
- 2 teaspoons Dijon mustard
- 200ml cold pressed rapeseed oil
- 1 tablespoon 50-year-old Sherry vinegar
- 2 tsp sweet smoked paprika
- ½ tsp Kashmiri chilli powder (Deghi Mirch)
- 1 tsp Maldon sea salt

Method

1. Place garlic, egg, spices, salt, vinegar and mustard in a food processor fitted with a blade attachment. Process until evenly combined.
2. With the processor running, slowly add oil in a thin stream until completely combined, scrape the sides of the bowl with a rubber spatula and pulse until all ingredients are evenly incorporated. Let sit for at least 30 minutes before using.
3. Place in squeezey bottle until ready to use, have at room temp (but store afterwards in the fridge).

Pickled Shallots

Ingredients

- 100ml rice wine vinegar
- 100 ml water
- 1 tbsp. golden caster sugar
- 4-star anise
- 3 cloves
- 15 black pepper corns
- 1 stick of cinnamon
- 2 banana shallots, peeled and thinly sliced into rings

Method

1. Put the vinegar, water, spices and sugar into a heavy-based saucepan and bring to the boil, allowing the sugar to dissolve.
2. Simmer till you are left with 100 ml.
3. Pour the boiling liquid with spices onto the sliced shallots in a small dish cover with cling film. Set aside for overnight in the fridge.

Croutons

Ingredients

- 2 thick slices of shop bough white bread
- 2-3 tbsp. rapeseed oil
- salt flakes

Method

1. Heat the oven to 180C/160C fan/gas 4. Trim the crusts off the, roll thin with rolling pin and pop on a tray with cling film into the freezer.
2. When frozen, trim the edges and cut into ½ cm cubes.
3. Toss the bread in the oil and sprinkle with salt, scatter the pieces on to an oven tray and bake for 5 mins or until the croutons are browned and crunchy.

Chef Tony Singh

