





# Blackaddie goes forth

Ian McAndrew's Blackaddie House Hotel by the banks of the River Nith in Dumfriesshire is fast establishing an enviable reputation

WORDS RICHARD BATH IMAGES ROY SUMMERS

When I asked Blackaddie House owner and head chef Ian McAndrew to encapsulate his philosophy on food, it took him no time at all. 'I want colour and I want flavour and I'm big on both,' he said.

'I strive to make colours as vivid as possible and the flavours strong. There's no subtlety with me, if I use a flavour then you'll know it's there. And portion size is important: mine are big.'

It's a philosophy which is winning friends and admirers for his boutique hotel on the banks of the Nith near Sanquhar. Before buying Blackaddie, McAndrew and his front-of-house wife Jane held a Michelin star for ten years at two different restaurants in Kent, so

he can certainly cook. Indeed, he runs a well-respected cook school at Blackaddie and as the author of three popular cookbooks on his two favourite types of cooking – two on fish, and one on game – his work is well-known.

McAndrew's first job was at the Station Hotel in Dumfries, and he has wanted to come 'home' ever since. After searching for years, when he saw the Blackaddie he fell in love. With its rooms overlooking the river, not only is it the perfect size for him, but it is close to an organic farm which supplies him with most of his meat, and as a keen angler he can pop down to the river on the rare occasions when he has a spare moment away from the kitchen. ▶



### Seared scallops, Waldorf salad, walnut foam and chardonnay soaked raisins

*4 portions*

10 fresh scallops with the roes removed and fully cleaned  
 20g raisins  
 20ml Chardonnay  
 50g walnuts  
 200ml milk  
 8g sugar  
 1 Granny Smith apple  
 2 sticks celery  
 70g mayonnaise  
 10ml olive oil  
 A few pea shoots to garnish

**Method:** Soak the raisins in the wine for at least 4 hours.  
 Roughly chop half of the walnuts and place in the

milk with the sugar, gently heat this and leave to infuse for 10 minutes. Transfer to a liquidiser and process until as smooth as possible, then strain through muslin and set to one side.

In a food processor or coffee grinder, process the remaining walnuts until as fine as possible.

Cut the apple into batons, leaving the skin on. Slice the celery across at an angle; mix the two together with the mayonnaise. Cut each scallop into two.

Using a hand blender froth the walnut milk to a foam.

Heat the olive oil in a frying pan until hot. Lightly season the pieces of scallop and place them in the pan over a high heat for 1 minute, turn over and continue to cook for a further 30 seconds. Remove and drain.

Arrange the Waldorf salad down the centre of the plate, scatter the raisins and walnut dust around the salad.

Place a few pea shoots over the Waldorf on each plate then arrange the scallops on this and spoon a little of the foam over and around.

## Halibut on a kedgeree risotto with soft boiled quails eggs and confit chicken

4 portions

4 x 130g halibut portions  
 100g chick peas  
 95g natural smoked haddock fillet  
 Chicken leg boned and skinned  
 20g sea salt  
 100g duck fat  
 1 clove of garlic  
 10g chopped shallot  
 1 clove crushed garlic  
 50ml olive oil  
 100g arborio rice  
 5g curry powder  
 Sprig fresh thyme,  
 50ml dry white wine  
 400ml water mixed with 200ml milk  
 8 quails eggs  
 80g cold unsalted butter  
 55g grated parmesan  
 25g chopped parsley  
 20g micro leaves  
 40ml veal jus

**Method:** Soak the chick peas in cold water overnight.

Sprinkle the chicken leg with the sea salt and leave for 12 hours. Wash off the salt, cover with the duck fat and add the clove of garlic, and cook as slowly as possible (at around 70°C) until the meat is tender (about 4 hours). Once cooked, remove the chicken from the fat, wrap in cling film then press between two trays until cold and set. Cut into a neat dice allowing 5 pieces per portion.

Cover the chick peas with water and simmer till cooked, drain.

To make the risotto sweat the shallots and crushed garlic for a couple of minutes in 30ml of the oil. Add the rice, curry powder and thyme, sweat for a further two minutes. Add the white wine and reduce till almost gone. Add the smoked haddock and gradually add water/milk mix stirring often and simmer until just cooked and almost all of the liquid has been absorbed.

Plunge the quails eggs in rapidly boiling water for 2½ minutes, then remove immediately into iced water. Gently peel the eggs.

Heat the remaining oil in a frying pan. When hot, add 40g of the cold butter. When sizzling, season the fish and pan fry both sides until lightly browned and cooked. Remove and keep warm.

Finish the risotto by stirring in the remaining butter, the parmesan, the parsley and chickpeas,

continue to stir until all the butter and parmesan has melted. Spoon the risotto onto the plates and place a piece of fish on top. Arrange the micro cress in 5 piles around the plate and top each one with a piece of chicken. Drop the quails eggs into hot water for a few seconds to reheat then place two on each plate. Drizzle with the jus.

## Passion fruit brûlée with coconut sorbet with roast and fresh peaches

4 portions

### Brûlée

200ml passion fruit juice  
 100ml orange juice  
 7 egg yolks  
 100g caster sugar  
 425ml double cream  
 3 leaves gelatine

### Sorbet

250ml coconut milk  
 75ml double cream  
 150g caster sugar  
 50g glucose  
 200ml water  
 40g icing sugar  
 3 peaches  
 A little oil

### Vanilla Syrup

100g caster sugar  
 100ml water  
 1 vanilla pod

**Method:** Bring the passion fruit juice and the orange juice to the boil and reduce till only 200ml remains, allow to cool.

Whisk the egg yolks and caster sugar together until white. Boil the cream and pour onto the eggs and whisk well. Transfer the cream mix to a saucepan along with the passion fruit juice and bring to the boil stirring continuously until the



### Previous pages (l-r):

Head chef and owner Ian McAndrew, commis chef Ashley Adams, sous chef Gordon Graham; Seared scallops with Waldorf salad.

**Above:** Halibut on a kedgeree risotto with soft-boiled quails eggs and confit chicken.

**Right:** Quails eggs.






mixture is curdled. Transfer to a liquidiser and process until smooth.

Soak the gelatine leaves in cold water until soft, then stir into the brûlée mix until dissolved.

Tightly cling film the bottoms of 4 moulds then pour in the brûlée mix. Refrigerate until set.

For the sorbet, place all the ingredients into a pan, whisk well and bring to the boil whisking occasionally. Then allow to cool. Freeze in an ice cream machine.

For the vanilla syrup bring the sugar and water to the boil and simmer for 5 minutes. Scrape the seeds from the vanilla pod and add to the syrup, simmer for another minute then allow to cool.

**To serve:** Peel off the cling film from the moulds and place them on the plates. Using a blowtorch, lightly heat the outsides of the rings so they slip off. Dust the top of each brûlée with the icing sugar and, using the blow torch, lightly brown them. Cut the peaches into wedges allowing 4 per plate. Heat the oil in a non-stick pan and roast half the peach wedges on both sides, browning lightly. Arrange these along with two wedges per plate. Ball the ice cream and top the peaches with it. Drizzle with the syrup. 

**Above:** Passion fruit brulee with coconut sorbet and roasted and fresh peaches.

## FIELD FACTS

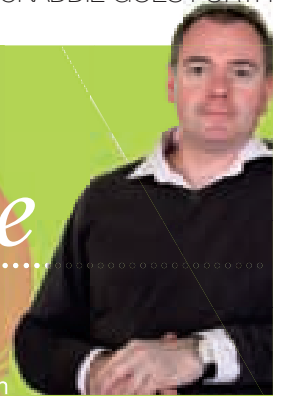
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## Wine to dine

Irvine Robertson  
 Wines sommelier  
 David Austin selects  
 three wines to go with  
 Blackaddie's recipes



### Starter **Vigin, Chardonnay di Langhe, Piedmont, Italy 2009 (£8.55)**

Waldorf salad is an old classic and often overlooked yet it combines flavours that contrast and combine: crunchy and creamy, sweet and sour. This dish requires a wine that won't override the delicacy of the succulent, light, fleshy scallops. We have Chardonnay soaked raisins so it would seem churlish not to use this noble grape. Vigin's Chardonnay di Langhe is a real find: fresh, citrusy yet with an underlying nuttiness. It has just enough acidity to stand up to the creaminess of the Waldorf salad and has hints of the crisp apple fruit that supports the scallops.

### Main **Private Selection Branco, Esporao, Alentejo, 2007 Portugal (£16.60)**

Thankfully kedgerree is curry flavoured and not curry 'hot', which makes life a little easier when searching for an ideal partner. There are many textures here from panfried halibut with its beautiful firm white flesh, to the emulsion of the egg yolk, rice and rich confit. With such an array of textures and flavours the dish needs a classy, quirky blend which brings together Marsanne, Roussane and Semillon produced in Portugal by an Aussie. Hints of spicy peachy fruit together with a rich mouthfeel and long lingering finish, this wine has more than enough gusto to match the intensity of this support act yet with the style to showcase the main attraction.

### Pudding **Montes Late Harvest**

#### **Gewürztraminer, Chile 2006, (37.5cl; £9.00)**

The nature of crème brulee means you need a wine with a balance of sweetness and acidity to match the rich consistency and enough character to meet the aromatic fruits head on. Few sweet wines have as much flavour as Gewürztraminer and its all lychees, peaches, nectarines and passion fruit. This wine is richly textured with a final lift of acidity that brings together the elements of the dessert.

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