

TASTE THE WORLD



RURA'S CULLIN SKINK, MINCE & TATTIES

INGREDIENTS:

Cullin skink:

- 1 onion, finely diced
- 1 piece smoked haddock
- 1 pint full fat milk
- 2 large potatoes (King Edward, Maris Piper, Desiree)
peeled and diced
- 4 tbsp double cream
- Salt and pepper
- Chives, chopped finely

Mince and Tatties:

- 1 onion, diced
- 2 carrot, diced
- 1 small cup peas
- 1 tbsp plain flour
- 250g beef mince
- 250g lamb mince
- Few sprigs of rosemary
- 500g Maris Piper Potatoes
- 250ml of beef stock
- 1 beef oxo cube
- Milk
- Butter
- Red wine (add for flavour)

INSTRUCTIONS:

Cullin Skink:

1. Melt butter in pan. Fry the onion til translucent.
2. In seperate pan, add diced potatoes with 300ml of water. Bring to the boil and simmer for 15 minutes.
3. Place haddock in a pan with milk and cook gently for 5 minutes. When finished, take out to cool then skin and flake.
4. Reserve the milk and add the the potatoes mixture and cook for another 5 minutes.
5. Add cooked onions, double cream, chopped chives, pepper and salt to taste.

Mince:

1. Fry the onion till soft.
2. Add beef and lamb mince, cook gently and stir in a tbsp of flour to coat the mince. Then add stock and keep stirring.
3. Add diced carrots, peas and rosemary, continue to cook gently as stock thickens.
4. Season to taste with salt and pepper, add the final slurp of red wine for added flavour.

Tatties:

1. Boil potatoes until soft in salted water. Drain and add butter and milk then mash. Season with salt and pepper.