

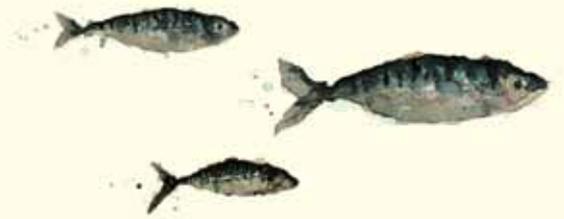


GALLEY
COOKBOOK



THE MAJESTIC LINE
ARGYLL COAST CRUISES





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Welcome

We established the Majestic Line in 2005 with the aim of showing off the beautiful coastline of Argyll from a unique seafaring vantage point. It all began on a trip on a Turkish gulet in 2003, where we saw the potential for a new kind of small boat cruising on the West Coast of Scotland. In typical entrepreneurial fashion and without any knowledge of the hospitality industry, we drew up a plan for a business on the back of a beer mat. Our mission was to source and save some of the beautifully crafted wooden fishing trawlers destined for the chainsaw due to decommissioning. We would convert them into luxury mini-cruise ships, but with an informal and friendly onboard atmosphere that typified Highland hospitality.

In retrospect it was perhaps a foolhardy plan, there was nothing like a Majestic Line cruise then and there still isn't; but success came because of the quality of the visitor experience that Argyll can offer and our focus on superb Scottish hospitality on board. We are now into our fifth season with vessels in the fleet, The Glen Tarsan and the Glen Massan, cruising the Argyll coastline out of Holy Loch and Oban. Our vessels carry 11 passengers within 6 ensuite cabins; each year we carry around 600 guests, many of whom are introduced for the first time to this beautiful but relatively undiscovered part of Scotland. Four crew members serve each vessel and their mission is to provide guests with the experience of a lifetime; they take them on the most scenic itineraries, provide fascinating local information, ensure a convivial, house party atmosphere, and serve up fabulous meals.

A fundamental ethos of the Majestic Line is to source as much food as possible from the local area; the variety, diversity and quality of Argyll produce is superb. Some of the guests even catch their own fish, crab and oysters, which will of course, appear on their plate at the next mealtime! Each meal is served at a different idyllic anchorage with the backdrop of the stunningly beautiful Argyll coastline and often a spectacular west coast sunset. Our chefs provide amazing meals from a small galley and we are often asked to supply a cookbook with some of the guests favourite recipes; so here it is!



Ken Grant and Andy Thoms

The name 'The Majestic Line' is inspired by the famous 1960's 'Para Handy' TV sitcom, from the stories by Neil Munro, which were located in the Clyde. The relevant episode, a great favourite of Andy and Ken, tells of the 'Vital Spark' ships engineer, McPhail who, having walked out of his job, claimed to have signed on a ship of 'The Majestic Line' (which he even asserted had a gold funnel) sailing to Rome, to hide the fact he could not find another position. (The Glen Massan and The Glen Tarsan have, of course, gold painted funnels).



Food from Argyll

With a coastline larger than that of France and an unspoiled natural environment, it is hardly surprising that Argyll is plentiful in seafood; langoustines, mussels, oysters, crab and many types of fish are all freely available. Argyll stretches from the shores of Loch Fyne to the tip of Tiree on the West Coast of Scotland and within the lush farmland a further abundance of fine foodstuffs are produced. Our providers of lamb and beef are local farmers with traceable herds; venison and game are sourced from local stalkers, poultry and eggs are free range. Within season, fruit and vegetables are plentiful and a delightful choice of cheeses, puddings, baking and preserves are to be had all the year round. Drink is not to be forgotten with fine whiskies from the distilleries and ales from local breweries. All of this wonderful produce is available from the excellent Argyll food purveyors; butchers, fishmongers, delicatessens and fruit and vegetable shops, as well as direct from the producer. Our vessels stock up on seasonal produce before setting sail and then stop off locally en route to add to supplies on board, supplemented by the occasional passing fishing boat and guest catch! Sadly our guests can only sample some of the amazing Argyll produce on offer during a week with us; seasonality determines the actual menus, but meals are always a delight and can be tailored to the particular tastes of the party on board.

“As I am as passionate about food as I am of pleasing my customers, I found it a pure joy to work with the fantastic produce that was on offer near or in Oban; the venison from the specialist butcher near Dunoon, the lamb and beef from the butchers in Oban, and, most of all, the fish and seafood from the fishmonger in Oban. He is the best fishmonger I have ever come across anywhere; their own fishing boats deliver straight to the shack in the harbour where they sell their fish at an incredibly good price”

Margareta Wiklund. Onboard Chef 2009

Our Chefs

We were very fortunate indeed that our first Chef onboard our first vessel, the Glen Massan, was Rosie and that a year later when we introduced our second vessel, the Glen Tarsan, Mary arrived to take up the challenge. With husbands & Skippers Tim and Scott, Rosie and Mary held a vital role in helping to shape the guest experience and set the standard for hospitality and food service in those early years. When Rosie and Mary moved on to other challenges, Margareta, Dougie and Gary joined us, adding their own unique style to the food service on board. Dougie and Gary are now joined by Stephen for the 2010 season. Our chefs have the freedom to express their individual approach to food; there is no standard Majestic Line menu and our guest comments about the meals on board are exceptionally positive. This book contains a selection of guests' favourite meals from Rosie, Mary, Margareta, Dougie, Gary and Stephen.



Gary's Langoustines with Fresh Asparagus and Smoked Bacon

Serves 4 people as a starter

Ingredients

50g smoked Ayrshire bacon
16 British asparagus spears
2 tbsp olive oil
8 large Oban langoustines
Salt & pepper

Method

Cut the bacon into 3 cm strips, put them into a small pan and cover with cold water.
Place the pan over the heat until the water is just about to boil.
Remove the bacon strips and plunge them into cold water with ice cubes; cool, strain and place to one side.
Peel and trim the asparagus stems.
Heat one tbsp of olive oil in a griddle pan with a heavy base.
Place the asparagus in the hot pan and turn them every minute, preventing them from burning.
After 6 minutes add the smoked bacon until the bacon is crispy and the asparagus is done.
Heat another pan; add the remaining olive oil and langoustines.
Keep turning them for about 5-6 minutes; add salt & pepper.

SEAFOOD



Dougie's Fresh Mackerel in a Crumb Topping with Citrus Vinaigrette

Serves 8 people as a starter, 4 as a main course

Ingredients

For the mackerel:

4 freshly caught mackerel
(ask your fishmonger to fillet them)
Zested rind from half a lemon,
half a lime and half a small orange
2/3 slices of bread (a fresh rustic is best)
1 egg
1 cup of flour
1 small glass of milk
Rock salt and coarse black pepper

For the green salad:

2 little gem lettuces, leaves separated
1 cucumber, cut into very small pieces
1 green spring onion shredded lengthways
1 small handful of mint leaves, torn
1 small handful of basil leaves, torn

For the citrus vinaigrette:

2 tbsp olive oil
1 lime juiced
1 tbsp fish sauce
1 tbsp soy sauce
1 pinch sugar

Method

Break up the bread and blitz until fine crumbs.
Add the zests, salt & pepper to the breadcrumbs and mix well.
Beat 1 egg with a little milk in a bowl.
Take the mackerel fillets and dip each one first into flour, then into the egg & milk, then straight into the breadcrumbs lightly patting to make sure the fillets are properly covered.
Put to one side ready for cooking.
Take a non stick frying pan, add a little olive oil and lightly fry the mackerel for 3/4 minutes on either side until golden.
Make up the salad in a bowl; whisk the ingredients for the citrus vinaigrette and pour half over the salad.
Place the salad on the plates; place the mackerel fillets on top and drizzle the rest of the dressing on top.



Mary's Cullen Skink

Serves 4 people

Ingredients

Large knob of butter
1 finely chopped medium leek
1 finely chopped medium onion
2 sticks of celery, finely chopped
1 finely diced medium potato
1 ltr stock (ideally fish, but vegetable or chicken can be used)
2 medium sized smoked haddock, cubed or chopped
4 tbsp double cream
1 tsp chopped parsley
1 tsp chopped coriander (optional)
Thyme or rosemary and bay leaves tied in a bundle (optional)
1 tsp fennel seeds
Freshly ground black pepper
Salt as needed

Method

Sweat the vegetables in some melted butter for several minutes .
Season with black pepper.
Add stock to cover.
Add chopped herbs, bay leaf bundle and fennel seeds.
Bring back to the boil, then add the cream; stir and simmer until the vegetables are soft and the flavour has developed.
About 15 minutes before serving add the smoked haddock.
Simmer for 15 minutes; if necessary, increase the heat a little to bring it back to simmer. Don't let it boil or the fish will overcook and the cream may curdle.
Check the seasoning and add more if necessary; add a little more cream if wished.
Remove the bundle of herbs if used.
Serve nice and hot with fresh crusty bread.

Gary's Steamed Mussels with Bilgewater Gin, Cream and Sage

Serves 4 people

Ingredients

900g fresh mussels
30g butter
1 red onion, peeled and chopped
70ml Bilgewater Gin
250ml white wine
4 sprigs fresh sage
250ml double cream
Salt and freshly ground black pepper
20g chopped flat leaf parsley

Method

Wash the mussels in a colander to remove any dirt or grime.
Pick through the mussels and remove the beard. Discard any which do not close when tapped.
Place the butter in a large pan and sauté the onion for 1 minute.
Add the gin and bring to the boil.
Add the sage and mussels and put a lid on the pan.
Cook for 3-4 minutes until the mussels begin to open.
Add the cream, seasoning and parsley, stirring the ingredients with a spoon.
Heat through making sure all the mussels are open. Discard any that remain closed.
Divide the mussels between the bowls and pour the sauce left in the pan over them.



Margareta's Langoustine Bisque

Margareta usually served a seafood lunch the day after the passengers had joined the boat with, among other things, freshly cooked langoustines. She would save the langoustine shells to use them to either make a sauce in which to poach, for example, lemon sole, or to make langoustine bisque.

Ingredients

The shells from about 15 langoustines
1 large, crushed clove of garlic
2 heaped tbsp tomato puree
1-2 tsp chopped sage
3 tbsp plain flour
900 ml fish stock
100 ml white wine
100 ml crème fraîche
A good pinch of cayenne pepper
2 tbsp Marsala wine or Cognac
(Margareta liked a bit of both)

Method

Sautee the shells in butter for a couple of minutes; add the garlic, tomato puree, sage and flour. Give it a good stir and then add the wine and fish stock. Simmer for about 15 minutes and then pour through a sieve. Add the crème fraîche, Marsala or Cognac and the cayenne pepper. Season with salt and pepper.





Gary's Salmon and Coriander Fishcakes with Watercress Sauce

Serves 2 as a starter

Ingredients

For the fishcakes:

1 salmon fillet, cut into cubes
50g breadcrumbs
1 egg, yolk only
2 tbsp chopped coriander
2 tbsp olive oil

For the watercress sauce:

2 bunches of watercress
50ml double cream
35 ml vermouth (optional)
Salt and pepper
Cooked spinach and
roasted tomatoes to serve

Method

Put the salmon, breadcrumbs, egg yolk and coriander into a food processor.
Blend until chunky, then shape into two flat round fishcakes.
Heat the oil in a frying pan and cook the fishcakes for four minutes on each side until lightly golden.
Roughly blend the watercress with the cream; add vermouth if wished and salt & pepper.
Place in a pan and bring to a simmering heat.
Serve by placing the fishcake on a bed of spinach, dress with the watercress sauce and add roasted cherry tomatoes.



Mary's Crabcakes

For 24 lunch sized cakes; 3 per person



Ingredients

1kg or more of fresh crab meat; a mixture of dark and white meat
3 slices of soft white bread made into crumbs plus 2 more for coating.
Zest of 1 lime or lemon
Ground sea salt and black pepper
Chopped parsley and /or coriander; chives would also be nice
A dash of Tabasco
A dash of fish sauce
2 large teaspoons of horseradish cream (horseradish sauce mixed with crème fraiche)

Method

Mix the crab meat with all the other ingredients, except the sea salt.
Taste the mix and add sea salt to taste.
Form the mixture into small cakes and coat with extra breadcrumbs. Handle gently.
It is a good idea to chill the cakes before cooking
Brown the cakes in hot vegetable oil to give a nice golden brown colour, then transfer to a non stick baking tray (or use baking paper).
Cook in a moderate oven (190 C /gas 5) for about 20 minutes to ensure that the cakes are cooked through and piping hot.
Serve with a fresh green salad garnish and perhaps a choice of dips such as sweet thai chilli sauce, lemon mayonnaise etc



Stephen's Salmon in an Oriental Marinade

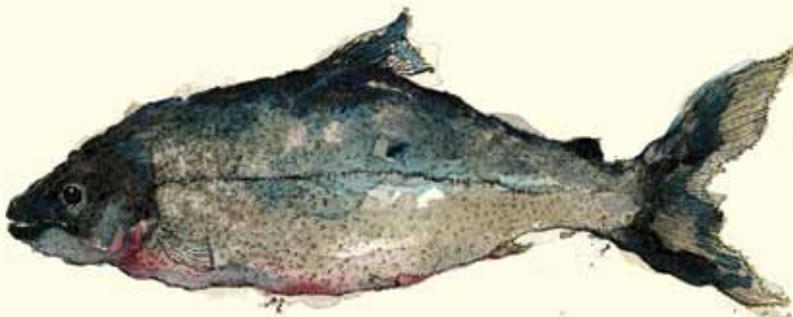
Serves 4

Ingredients

4 x 170 - 225 g salmon fillets
(scales off and bones out
- ask your fishmonger to do this)
Dark soy sauce
Toasted sesame oil
1-2 inch knob of ginger
2-3 cloves garlic, crushed
Tsp honey
Vegetable oil
1 chopped red chili pepper (optional)

Method

Place all the ingredients apart from the salmon into a bowl and whisk together.
Place the salmon fillets in the marinade; put in the fridge for at least 3 hours and preferably overnight.
Remove the salmon from the marinade, place under a preheated hot grill until the skin is quite dark and crisp.
Rest for two minutes then brush with a little oil to add a glaze.
Serve on a bed of stir-fried vegetables and provide sweet chili sauce or oyster sauce if liked; the saltiness of the oyster sauce compliments the natural sweetness of the salmon and stir-fried vegetables.
Serve with noodles or fried rice.





Stephen's Pan Haggis

Serves 8 as a starter or 4 as a main course

This is a simpler version of the traditional haggis and does not require the ingredients of heart and or the stomach bag of a sheep! The taste and texture are just as good as the original.

Ingredients

250g minced lambs liver
(ask your butcher to do this)
500g minced lamb shoulder
250g finely diced onion
125g butter
1-2 tbs cracked black pepper
Salt
750ml strong lamb stock
(made with cubes is fine)
250g pinhead oatmeal
1/2 tsp ground allspice (optional)

Method

Fry the onions in butter until soft.
Add the lamb and liver and brown thoroughly.
Pour in the oatmeal and cook for 3-4 minutes.
Stirring frequently to prevent sticking.
Pour in the hot stock. The mix will look runny at this stage.
Add the pepper a little at a time until the mix has the correct amount of spiciness to your taste; remember that the spice will get stronger during cooking.
Pour the mixture into a deep oven tray and cover tightly with tinfoil.
Bake at gas mark 6 / 230c until the stock is absorbed and the mix is quite sticky, around 2 hours. Taste and add salt to taste.
If the mix seems too dry then add a little water and place back into the oven to soften the oats. If the mix seems too wet then place back in oven covered with greaseproof paper until the moisture has evaporated.

MEAT



Gary's Venison with Curly Kale Mash and Blueberries

Serves 4

Ingredients

For the sauce:

125g blueberries
3 tbsp white wine or sherry
Pinch of sugar
½ tsp balsamic vinegar
2 tbsp orange juice
Salt and freshly ground black pepper
1 tsp butter

For the venison:

A knob of butter
1 tsp olive oil
2 venison steaks

For the mash:

1.25 kg large floury potatoes, such as Maris Piper, King Edward or Desiree
Salt and ground white pepper
100ml single cream
80g butter
Freshly grated nutmeg
200g curly kale

Bunch of radishes,
tops removed and halved

Method

For the mash:

Boil and mash the potatoes; add salt and ground white pepper. Wash and remove stems from the kale; blanch in boiling water for 2 minutes. Drain and add to the mashed potatoes.

For the sauce:

Set aside 4-6 blueberries for garnish and place the remaining blueberries in a small heavy-based pan with the wine or sherry and sugar. Simmer over a low heat for about ten minutes, until the blueberries reach a mushy consistency. Add the vinegar, orange juice and salt and freshly ground black pepper to taste. Stir in the butter and keep the sauce warm.

While the sauce is simmering, prepare the venison in a frying pan, melt the butter and oil over a medium heat and add the venison to the pan. Fry the venison for 3-5 minutes on each side, until cooked to your liking. Leave the venison to rest in a warm place for at least five minutes. Put the radishes in a hot pan with the olive oil and sauté them until soft; add salt and pepper before serving. Place the kale mash on the plate, add the venison steaks, spoon over the sauce and garnish with the remaining blueberries.

Serve at once.



Dougie's Lamb Chops in Sweet Potato Mash with a Whisky Sauce

Ingredients

12 lamb cutlets
For the sweet potato mash:
250g potatoes, preferably a dry and floury variety such as Kerr's Pink
250g sweet potatoes, peeled and diced
50g butter
1 tbsp of fresh chives, finely chopped
Salt & pepper

For the whisky sauce:

250ml lamb or chicken stock
2tbsp whisky
100ml double cream
1 tablespoon Dijon mustard
20g butter
6 mushrooms, sliced
1 small onion, chopped
1 cup of citrus juice
1/2 cup olive oil
A bunch of fresh parsley and/or chives

Method

Season the cutlets with salt and pepper and seal in a hot pan with a touch of oil for just a few minutes on either side. Remove the cutlets from the pan and put aside in a warm place. Keep the pan for the sauce (don't wash to retain the lamb flavours).

Boil the potatoes and the sweet potatoes for about 20 minutes, or until they are soft and fully cooked. Drain, and return to the pan. Mash them together thoroughly. Add the butter and seasoning, fluff up with a fork and serve hot. Garnish with chives.

Put the mushrooms, onion, citrus juice, olive oil and herbs in a blender until smooth then put in a saucepan with the stock and whisky and bring to the boil, reducing the volume of liquid by half. Add the mustard and cream, stirring all the time. Add the butter; stir until it melts completely and thickens the sauce.

Finish the lamb cutlets in a hot oven for 5 minutes.

Serve the lamb on the sweet potato mash with the whisky sauce poured over and seasonal vegetables.



Stephen's Slow Cooked Pork in Stout and Brown Sugar with Prunes and herbs

Serves 4

Ingredients

2 tbsp black peppercorns, crushed
2 tsp sea salt
3 tsp fresh oregano
1 tsp fresh thyme
7-8 cloves garlic
170g dark muscovado sugar
3 tsp olive oil
55g butter
2 large onions chopped
6-8 sage leaves
18 pitted prunes
1 pint (500ml) Guinness or stout
½ shoulder pork

Method

Blend the pepper, salt, oregano, thyme, garlic, sugar and oil to a smooth paste.
Remove the rind from the pork and rub all over with paste and marinade overnight, turning occasionally.
Sauté the sliced onions in a heavy casserole until just coloured. Remove the onions and set aside, add the pork and marinade and brown all over.
Return the onions to the pan, add the prunes, sage and Guinness then cover tightly with foil.
Place in an oven at gas mark 3/180 degrees centigrade until tender. Rest for 15 minutes before carving. Reduce the cooking liquor and use as a sauce.



Rosie's Slow Roasted Leg of Lamb with Inverawe Wild Garlic Sauce

Ingredients

One leg of lamb
1 jar of Inverawe wild garlic sauce
Sprigs Rosemary
1 garlic bulb

Method

Place the leg of lamb in a roasting tray which has been lined with foil (with enough left over the sides to be able to wrap the lamb).

Score the skin with sharp knife; it's fine if the meat is scored a little too.

Brush Inverawe wild garlic sauce all over the meat, ensuring it goes into all the scores.

Pop a few sprigs of rosemary and some unpeeled cloves of garlic around the meat; wrap with the foil and place in the oven on a low to medium heat.

Check after an hour and then again after a further half hour; pierce the meat with a knife to see if blood is still running out; if it is, cover and carry on cooking until the meat is cooked to taste. Uncover for the last 10 minutes to brown the skin.

Let the meat rest for at least 15 minutes, wrapped in foil, before carving.

Serve the lamb with roast potatoes, minted gravy and cauliflower cheese.

Mary's Orange and Drambuie Sauce

This is a recipe to play with and find the quantities and ingredients which you like best or suit the meat it is to accompany.

Ingredients

1 finely chopped red onion
1 finely chopped clove of garlic
1 large knob of butter
Drambuie: approximately 50ml
Orange Juice: approximately 125ml
Chicken Stock: approximately 125ml
Freshly ground black pepper and, if available, crushed pink peppercorns

Method

Fry the finely chopped onion in butter until soft and slightly browned. You can use garlic too but add this near the end so that it does not overcook and taste bitter.

Pour in the Drambuie and cook over a high heat to burn off the alcohol.

Pour in the orange juice and stock.

Bring to the boil, add seasonings and then simmer to reduce the liquid and intensify the flavour.

Notes: You could use white wine or brandy in this recipe as alternatives. You could add some fresh orange segments (remove all pith) to the final sauce; this works well with duck. Adding a little extra butter and beating well will give a richer flavour and a glossier look.

Rosie's Chicken Fillets Stuffed with Haggis

Ingredients

4 chicken breasts
1 haggis
Whisky
8 rashers of streaky bacon
Olive oil
Dried mixed herbs or fresh herbs

Method

Cut the chicken breasts to make a pocket.
Break down the haggis in a bowl; add a little whisky to taste and form into four small patties (a size to fit the cut pocket in the chicken fillet)
Take the rashers of streaky bacon and using the back of a knife, flatten the meat so that it thins out.
Wrap the fillets with the bacon; place in a baking tray. Sprinkle olive oil and herbs over the chicken and cook for approximately 20 to 25 minutes on a medium heat until cooked to taste and the bacon is slightly crisped; allow to rest.
Serve with Rumbledethumps and very special Petit Pois.

Rosie's Rumbledethumps

Rosie's Rumbledethumps
Chop a Savoy cabbage finely and sauté in butter till tender; add cumin to taste. Prepare enough mashed tatties for four people and mix with the Savoy cabbage.

Rosie's 'Special' Petit Pois

Take enough fresh or frozen peas for four people and cook for 3 minutes with a mint sprig; drain and refresh under cold water and set aside. Melt butter in a pan and fry finely chopped salad onions and chopped pancetta until golden; stir in a little plain flour, cook gently for 2 to 3 minutes then add a little white wine, a little mustard, chopped mint and the peas and cook for another minute. Just before serving add one chopped little gem lettuce. Serve once the shredded little gem is warm but still crisp.



Stephen's Chocolate and Malt Whisky Tart with Almond Crust

This is a very rich but more-ish tart with an almost truffle-like consistency. When served at room temperature the tart melts at a lower temperature than your body temperature which has the effect of cooling your mouth down. It is truly a chocolate lover's delight and because it contains no flour is ideal for gluten and wheat allergies. You can use any flavouring you wish, be it your favourite liqueur or mint, rosemary or orange, etc. The recipe works equally as well using milk chocolate but you need to use around a third less cream and allow extra time for setting.

Ingredients

300g flaked almonds
2 egg whites
400g dark chocolate
125g butter
450ml double cream
50 ml good smoky whisky,
Islay is the best

Method

Place almonds into a food processor and blend until roughly chopped. Add the egg whites to the processor and blend until the mix comes together in one lump.
Press the mix into an 8"/20cm flan ring until completely lined.
Bake at gas mark 4/180c until a pale gold colour, about 15-18 minutes. Allow to cool.
Melt the chocolate and butter slowly in a microwave or in a bowl over a pan of hot water.
Heat the cream until lukewarm; don't allow to boil.
Add the whisky and cream to the chocolate and beat until very glossy and well incorporated.
Pour the mix into the crust and set in the fridge for about 6 hours or overnight.
Allow the tart to come to room temperature before serving.
This is a very rich tart and only a little is needed.
Serve with whipped cream and soft fruit.

PUDDINGS



Dougie's Cranachan

Serves 4

Ingredients

1 or 2 tbsp of a sweet whisky
such as Glenmorangie
250 ml double cream, whipped
100g honey toasted oatmeal
250g raspberries
28g raspberries, pureed with a little
icing or caster sugar if liked,
and sieved to make a coulis
Heather honey

Method

Whip the cream with the alcohol until thick but not too firm.
Fold in the honeyed oats; carefully fold in the raspberries,
taking care to keep them whole.

Serve in glasses topped with a little more honeyed oats
and a drizzle of heather honey. Pour over a little more
whisky if wished, but taking care not to let it become runny.
Drizzle the raspberry coulis over the top.





Gary's Chocolate Pot with Brandy Soaked Blueberries

Serves 6

Ingredients

1 tbsp golden caster sugar
200g fresh cherries, stones removed
1 tbsp cherry brandy
290ml single cream
200g good quality dark chocolate, preferably 70% cocoa, broken into pieces, plus more for garnish
2 large free-range egg yolks

Method

Heat 2-3 tbsp of water in a saucepan and stir in the sugar, heating gently until the sugar dissolves. Add the blueberries and heat through for 5-8 minutes, or until the blueberries are starting to soften and the juices resemble syrup. Remove the pan from the heat, stir in the cherry brandy and set aside to cool slightly. Meanwhile, melt the chocolate with the cream in a large glass bowl set over a pan of simmering water, making sure the bowl and water do not touch. Once melted, remove the bowl from the heat and set aside to cool slightly. Mix the egg yolks into the cooled chocolate mixture until glossy and smooth. Spoon the blueberries into the bottom of six ramekin dishes or small dessert pots, and top with the chocolate mixture. Chill for 30-60 minutes, or until set. To serve, grate over a little more dark chocolate.





Stephen's "the best" sticky toffee pudding

Serves 4

Ingredients

For the pudding:

250g chopped dates
180g plain flour
2 eggs (beaten)
250ml water
1 tsp bicarbonate of soda
1 tsp baking powder
250g light soft brown sugar
Vanilla essence
180g softened butter

For the sauce:

250g soft light brown sugar
125g butter
250ml double cream

Method

For the pudding:

Cream the butter and sugar together until pale and fluffy
Add the flour and baking powder together, mix lightly with
butter mix and then slowly add the egg, beating well.
Bring the water to the boil and throw in dates and bicarbonate.
Purée the dates well.
Add the vanilla to the dates.
Combine all the ingredients lightly but thoroughly.
The mix will look pale and runny at this stage.
Bake at gas mark 5/180c for 40-45 minutes or until
a skewer comes out cleanly.
Serve with butterscotch sauce.

For the sauce:

Heat the butter in a pan and add the sugar. Cook until getting
quite dark in colour then add the cream and blend together.
Add more cream to lighten if required.



Stephen's Shortbread

Ingredients

250g butter
120g caster sugar
270g plain flour, '00' flour is the best
90 g rice flour

Method

Cream the butter and sugar until pale and fluffy.
Add the flours and knead gently.
(If you wish you can add flavourings such as black pepper, ginger or grated lemon rind; about 1 tablespoon of flavouring should be enough)
Cut to shape and rest in the fridge for 30 minutes.
Bake at gas 3-4 / 160-170c for 25-30 minutes or until pale gold in colour.

Stephen's Tablet

Ingredients

1 kg granulated sugar
60g butter
1 tin condensed milk and equal
amount of milk
Flavouring, whisky, vanilla, lavender, etc

Method

Place all the ingredients into a deep pan.
Simmer gently until the sugar has dissolved.
Bring to a hard boil and boil for 22 minutes.
Remove from the heat and allow to cool for 6-8 minutes.
Beat in a mixer for 5 minutes or by hand until the mixture starts to pale and crystallise.
Pour into a greased tray and cut while warm.

Local Suppliers and producers

We are very fortunate that in Argyll it is still possible to buy local food from high quality specialist businesses - butchers, fishmongers, fruiterers, delicatessens and other suppliers - who distribute the excellent local produce that is available as well as producing it themselves. We have also listed the food producers we are lucky to have at our disposal, either dealing direct, or through our suppliers.

Fish and seafood

Argyll Seafood
Unit 10/11 Sandbank, Dunoon, Cowal, Argyll PA23 8PB
01369 707518

D Watt & Sons Fishmonger
Railway Pier, Oban, Argyll, PA34 4LW
01631 562358

Loch Fyne Oysters
Clachan, Cairndow, Cowal, Argyll, PA26 8BL
01499 600 483

Prentice Seafoods
Battery Point Pier Road, Tarbert, Argyll, PA29 6UF
01880 821136

Inverawe Smokehouses
Taynuilt, Argyll, PA35 1HU
0844 8475490

Inverlussa Shellfish
by Craignure, Isle of Mull, PA65 6BD
01680 812599

Meat

Montgomerys Butchers
55 Argyll Street, Dunoon, Cowal, Argyll PA23 7HG
01369 703306

Winston Churchill Venison
Balagowan, Glen Lean, Sandbank, Dunoon, Cowal,
Argyll, PA23 8RD
01369 705319

Ian Wynne & Son, Butchers
4, Combie Street, Oban, Argyll, PA 34 4HN
01631 567400

Cheese

Mull Cheese
Sgriob-ruadh Farm Dairy, Tobermory, Isle of Mull,
Argyll, PA75 6QD
01688 302235

Island Cheese Company
Home Farm, Brodick, Isle of Arran, Argyll, KA27 8DD
01770 302788

Free Range Eggs

Stronchullin Farm
Blairmore, by Dunoon, Cowal, Argyll, PA23 8TP
01369 810289

Bakery

Black of Dunoon (Baker) Ltd.
113 George Street, Dunoon, Cowal, Argyll, PA23 8BS
01369 702 311

Tobermory Bakery
26 Main Street, Tobermory, Isle of Mull, Argyll
01688 302225

Fruit and Veg

Rae's Fruiterer & Florist
99 Argyll Street, Dunoon, Cowal, Argyll, PA23 7DH
01369 704291

Drink

Argyll Vintners
18 Hillfoot Street, Dunoon, Cowal, Argyll, PA23 7DS
01369 707911

Oban Bay Brewery
60 George Street, Oban, Argyll, PA34 5DS
01631 565078

Fyne Ales
Achadunan, Cairndow, Cowal, Argyll, PA26 8BJ
01499 600120

Arran Distillery
Lochranza, Isle of Arran, Argyll, KA27 8HJ
01770 830334

Delicatessen and home baking

Kitchen Garden
14 George Street, Oban, Argyll
01631 566332

Delicate Essence
53 Marine Parade, Kirn, Dunoon, Cowal, Argyll
01369 707040

Fyne cakes
5 Montgomery Place, Strachur, Cairndow, Cowal,
Argyll, PA27 8DR
01369 860259

Chrystals
8 Paterson Drive, Helensburgh, G84 9QY

Tobermory Chocolate Shop
Main Street, Tobermory, Isle of Mull, Argyll, PA75 6NT
01688 302526





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