



# Beef Olives

## Ingredients

4 Scottish Craft Butchers Beef Olives  
1 tablespoon of dijon mustard  
1 medium onion  
220g celery  
150g carrot  
250ml red wine  
600ml beef stock  
2 tablespoons of passatta  
1 Leek

## Method

Preheat the oven to 175°C.

In a frying pan seal the beef olives on all sides until brown and place in an oven proof dish.

Fry the onion, carrot and celery in a pan for 5 minutes. Add passatta, red wine and beef stock and stir. Pour over the beef olives and cook in the oven with a lid on for 3 hours.

Remove the beef olives from the dish and keep warm. Blend the remaining sauce until no lumps remain. Served with seasonal vegetables.



# Chicken & Haggis Wellington

## Ingredients

4 Chicken breasts  
250g Scottish Craft Butchers Haggis  
Puff Pastry Sheet  
1 egg, beaten  
Salt and Pepper  
Olive oil

## Method

Season the chicken with salt and pepper. Divide the haggis into four portions. Place on top of the chicken breasts. Cover tightly with clingfilm and chill in the fridge for 30 minutes to keep its shape.

Preheat the oven to 200°C. Remove the pastry from the fridge 5 minutes before you use it. Unwrap the cling film from each portion of chicken. Cut the pastry into four squares big enough to wrap around each chicken. Cover the individual chicken with the pastry, be sure to seal around completely and smooth down the edges to maintain a sausage shape. Chill in the fridge until ready to cook. Brush the wellingtons with the beaten egg and score a pattern into the pastry.

Cook for around 30 minutes until golden brown all over.



Minced  
Beef  
RECIPE

# Meatloaf

## Ingredients

2lb Beef mince	1tsp dried thyme
1 grated onion	2 beef stock cubes
50g panko breadcrumbs	Black pepper about a teaspoon
2 eggs	
3 minced garlic cloves	<b>Meatloaf Glaze:</b>
60g tomato sauce	110g tomato ketchup
1tsp Worcestershire Sauce	2tbsp cider vinegar
2tsp dried parsley or fresh equivalent	1tbsp brown sugar

## Method

Preheat oven to 180°C. Grease a loaf tin.

**Glaze:** Mix together in a small bowl. Set aside.

**Meatloaf:** Place breadcrumbs in a very large bowl. Grate over onion. Mix so the breadcrumbs are all wet. Add remaining ingredients. Mix well and form into a loaf shape smoothing out cracks and creases. Place into the loaf tin. Brush with half the glaze. Bake for 45 minutes. Remove from oven and brush with most of the remaining glaze. Bake for a further 30 minutes. Remove from oven. Stand for 10 minutes before turning out and cutting into thick slices.

Serve with mashed potatoes and vegetables.

**SCOTTISH**  
CRAFT BUTCHERS



Diced  
Lamb  
RECIPE

# Shepherds Pie

## Ingredients

500g Lamb (diced)	500ml Beef stock
1 tbsp olive oil	1 tbsp Worcestershire sauce
1 brown onion, halved, finely chopped	1 bay leaf
1 carrot, peeled, finely chopped	4 potatoes, peeled, chopped
2 celery sticks, trimmed, finely chopped	40g butter
1 tbsp tomato paste	125ml milk
Salt & freshly ground black pepper	Melted butter, to brush
2 tbsp plain flour	

## Method

Heat oil in a large saucepan over medium-high heat. Add onion, carrot and celery and cook, stirring, for 5 minutes or until soft. Add lamb and brown for 5 minutes or until lamb changes colour.

Add the flour and cook, stirring, for 2 minutes or until combined. Add stock, bay leaf, Worcestershire sauce and tomato paste. Bring to the boil. Reduce heat to low and cook, stirring occasionally, for 1 hr 30 mins or until sauce thickens. Taste and season with salt and pepper.

Meanwhile: cook potato in a saucepan of salted boiling water for 15 minutes or until tender. Drain well. Return to the pan with the butter. Use a potato masher or fork to mash until smooth. Add milk and use a wooden spoon to stir until combined. Taste and season with salt and pepper. Preheat oven to 200°C. Spoon lamb mixture into an ovenproof baking dish. Top with mashed potato and use a fork to spread over lamb mixture. Brush with butter. Bake in preheated oven for 20 minutes or until mashed potato is golden brown. Should be served immediately.

**SCOTTISH**  
CRAFT BUTCHERS