

CRABBIE'S

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Top Atul tip:

"This recipe can be adapted to just using one or two vegetables if preferred. The sauce is a good accompaniment to any poultry or other meats as well as for a non vegetarian alternative. A good way to enhance the flavours is to cook the sauce a day in advance."



CRABBIE'S GINGER SPIKED VEGETABLE DUMPLINGS WITH TOMATO COULIS

INGREDIENTS (Serves 4)

500g salmon fillet, cut into 4 portions.

Dumplings: 400g blanched and minced mixed vegetables, 1 tbsp chopped ginger, 150g grated boiled potatoes, 2 tsp toasted cumin, 3 tbsp raisins – blanched in hot oil, 40 toasted cashew nuts, salt – to taste, 1 tsp garam masala, 3 tsp coriander powder, 1 tsp red chili powder or paprika, 1 ½ tsp cornflour, vegetable oil to deep fry.

Mix all the ingredients and bind using the cornflour. Divide the mixture into small balls weighing 30 - 35g and shape into tear drops and deep fry until they are golden brown.

Tomato coulis: 700g chopped fresh tomatoes, 2 tbsp chopped ginger, salt to taste, 2 tsp coriander powder, 1 tsp red chili powder, 100ml cream, 60g butter, 1 ½ tsp garam masala, 1 tsp dried fenugreek leaves (optional).

Cook the tomatoes, ginger, coriander powder, red chili and salt together with 50 ml water until it reduces to a thick sauce. Remove and strain through a fine sieve in a clean pan. Bring to the boil, simmer and then add butter, cream and garam masala. Add fenugreek leaves and the finely chopped coriander leaves.

Serve the sauce with dumplings and rice (optional).

Serving suggestion: This easy to make dish is ideal for mid week dinner and catch ups with friends.

Top Atul tip:

"This crumble is easy to make, however, do not feel restricted to using pears – apples work just as well with ginger. You can also experiment with peaches, apricots or even bananas – cooking times will vary for these softer fruits."



CRABBIE'S GINGER PEAR CRUMBLE WITH GINGER CUSTARD AND CINNAMON ICE CREAM

INGREDIENTS (Serves 4)

Ginger pears: 150g sugar, 65g butter, 8 pears, 1 tbsp finely chopped ginger, 2 tbsp lemon juice, 1 vanilla scrap, pinch of salt.

Crumble: Mix and rub the following ingredients together to get a breadcrumb like mixture. 100g flour, 100g sugar, ½ tsp cinnamon powder, 60g butter.

Peel and core pears and cut them into 8 pieces. Put all the ingredients in a pan and cook on a slow heat until the pears are cooked completely. Strain off the liquid and discard. Place the pears in a ring mould and top with crumble. Bake in the oven at 180°C for 20 minutes.

Ginger custard (optional): 240ml milk, 240ml double cream, 4 egg yolks, 75g sugar, 1 vanilla pod scrap, 1 tbsp finely chopped ginger.

Boil the milk and cream with the vanilla scrap and ginger. Infuse for 3 hrs. Strain the mix, bring to the boil and place aside and then whisk the egg yolks and sugar. Cook slowly until the custard is ready.

Cinnamon ice cream: 240ml milk, 240ml double cream, 4-5 cinnamon sticks, 4 egg yolks, 100g sugar, 1 vanilla pod, pinch of salt.

Boil the milk and cream with vanilla scrap and cinnamon. Let it infuse for 1 hour, strain the mix. Beat the egg yolks and sugar, add a few tablespoons of warm milk and then mix in the rest of the milk and cook on a slow heat until the mixture thickens to coat the back of the spoon. Remove and cool the mixture and then churn in an ice cream maker. Store the mixture in a freezer until required.

To serve: Place the crumble on a plate and place the ice cream on top. If you are serving custard, spoon it around the crumble.

Serving suggestion: This is a perfect winter warmer to follow any of the other main dishes.



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CRABBIE'S distinctive Elephant Trademark stems from the Scots merchant adventurers who pioneered trade with countries from the Far East, from where we still buy the ginger for Crabbie's Alcoholic Ginger Beer.

To celebrate its heritage, Crabbie's Alcoholic Ginger Beer has teamed up with Michelin starred celebrity chef Atul Kochhar to bring you the following delicious recipes. Like Crabbie's, each dish has the refreshing taste of ginger at the heart of it alongside a unique blend of Indian spices to entice your palate.

Easy to make with handy tips on variations from Atul, these mouth watering recipes are ideally accompanied with a glass of Crabbie's, served over ice and a slice of lemon, so why not impress family and friends with your culinary skills.



Atul Kochhar
MICHELIN STARRED CELEBRITY CHEF

Top Atul tip:

"This is a very simple and straight forward recipe and can be applied to other fish and meats as well. A good handy technique is to bake the fish wrapped in silver foil - it works wonders to bring out the juicy flavours."



CRABBIE'S BAKED SALMON MARINATED IN HERB PASTE

INGREDIENTS (Serves 4)

500g salmon fillet, cut into 4 portions.

Paste: 150g mint, 100g coriander, 1 tbsp chopped ginger, 1 green chili, 1 tsp chat masala, 1 tbsp lime juice, 1 tbsp vegetable oil, salt to taste.

Marinate the salmon with the paste and leave for 30 minutes. Bake in an oven at 200°C for 20 minutes.

Beetroot salad: Three cooked thinly sliced medium beetroots, olive oil to drizzle, sea salt to taste, crushed black pepper to sprinkle, red shiso leaves to garnish.

Presentation: Fan out the beetroot and drizzle the dressing on it. Place the cooked salmon in the centre and garnish with fresh sprigs of shiso leaves.

Serving suggestion: This healthy recipe can be served either as a starter dish or as the main meal.

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Top Atul tip:

"This dish works really well cooked on a barbecue as well. It produces a very superior smoke wrapped flavour. The lamb can also be substituted for chicken or rabbit. For a vegetarian alternative, the marinade can be used on a mix of courgettes and broccoli."



CRABBIE'S SPICE CRUSTED LAMB RACK

INGREDIENTS (Serves 4)

2 lamb racks, excess fat removed

The marinade: 1 tbsp minced raw papaya, 1 tbsp minced ginger, 1 tsp minced green chilies, 1 tbsp crushed fennel seed, 1 tbsp crushed coriander seeds, 1 tbsp crushed cumin seeds, 1 tsp crushed black pepper, 1 tsp sweet paprika, 3 tbsp mustard oil, salt to taste, 150ml single cream, 50ml double cream, 2 tbsp flour, ½ nutmeg.

Whisk all the ingredients of the marinade together and keep aside. Rub the marinade on the rack of lamb and leave it to marinate for 2 hours before cooking. Pre-heat the oven to 180°C. Remove the lamb from the marinade and shake off excess marinade and place in a roasting tray. Cook for 15-20 minutes and baste with remaining marinade in between. Cook for further 2-3 minutes, remove and baste with melted butter and keep aside warm until required.

Salad: Mixed seasonal salad leaves, 100g crumbled feta cheese, 12-16 pitted black olives, 2 tbsp olive oil, 1 tbsp lemon juice, salt to taste, 1 tsp crushed black pepper.

Whisk the olive oil, lemon juice, black pepper and salt together. Toss the salad leaves, feta and olives with the dressing made.

Carve the rack and serve with salad.

Serving suggestion: This dish would be an ideal alternative to the traditional Christmas dinner or Sunday roast if you want to delight dinner guests with something different.

Crabbie's Alcoholic Ginger Beer is made from a unique recipe that has 4 secret ingredients which coupled with the "steeped ginger" give the drink its sparkle, its crispness – its uniquely ginger and refreshing difference.

Crabbie's is best served chilled, poured over a glass of ice, topped with a slice of lemon. For more information visit www.crabbiesgingerbeer.co.uk

