



Panfried Annanwater Organic Hogget with wilted MoffatCan Spring Chard (serves 4)

250g lean hogget loin

3 or 4 large chard leaves

1 clove garlic

1 lemon, halved

115g Rowan Tree Natural Yoghurt

115g mascarpone

nutmeg, to grate

½ small onion, chopped

Good quality lamb sauce

Small new potatoes

Preheat the oven to 185°C, Gas 6. Boil potatoes.

Cut the loin into noisettes, panfry to colour, place in oven,

roast for 10-15min, depending how pink you want them.

Remove from oven, keep warm & rest the meat. Heat sauce.

Shred the chard leaves. Soft fry the onion & garlic,

add chard & wilt. Mix the mascarpone & yoghurt together,

add to the chard & mix in. Place onto serving plates, grate nutmeg

over the top, place hogget on top. Place potatoes onto the plate,

drizzle sauce (add any meat juices into it) over the hogget.

Moffat Water Trout Parfait (serves at least 8)

1lb trout fillet

2½ cups of double cream

½ cup water

7 sheets gelatine

salt & pepper

olive oil

Lightly roast trout fillets with olive oil, salt & pepper. Cool.

Soak gelatine in cold water. Put trout & 1½ cups of cream &

water in a saucepan and slowly bring to a simmer, then remove

from heat. Add gelatine and stir until dissolved. Transfer trout &

cooking liquor into a blender and puree. You may need to do this in

batches. Whip the remainder of cream until stiff peaks are formed. Fold cream into trout mixture, and spoon mixture into a greased shallow tray. Refrigerate for at least 4 hours. Use a sharp knife/cutter to cut parfait into shapes.