

Press and Journal
Circulation: 87,858
10th March 2007
Daily

Say thanks

Smoked Goose Bagels with Cherry and Ginger Chutney, by Sue Lawrence

Makes four bagels and two to three jars of chutney

450g cherries, stoned

450g cooking apples, peeled and finely chopped

1 large onion, peeled and finely chopped

2 tspn pickling spices

1 tblspn grated root ginger

300ml cider vinegar

300g unrefined demerara sugar

100g raisins

4 bagels, split

75-100g light cream cheese

100g smoked goose

For the chutney:

Place the first eight ingredients in a large (preserving) pan with half a teaspoon of salt.

Bring slowly to the boil, stirring, then boil, uncovered, for 20-25 minutes, stirring often. Once it is thick and the consistency of jam, spoon into hot sterilised jars. Once cool, seal and label. Spread the cream cheese on to one half of a bagel, then spread the other half with some cold chutney. Top one half with the smoked goose, then sandwich both sides together.

WHY not give your hard-working mum a day off this Mother's Day and treat her to a well deserved breakfast in bed?

Mother's Day is the perfect occasion to show your mum how much you appreciate all her hard work throughout the year, and what better way to say thank you than letting her put her feet up and have you spoil her with a delicious breakfast? For tasty treats that are sure to delight your mother this Mother's Day, follow Rannoch Smokery's recipes, which are made with the finest smoked meats from the "heart of the Highlands".

The Rannoch Smokery product range can be purchased from Harrods, Waitrose, Tesco, Sainsbury's, Selfridges, Jenners, Booths, Gleneagles (featured on its menu) and delicatessens across the country – or shop online via the website at www.rannochsmokery.co.uk



Smoked Duck Benedict on Toasted Muffin

Serves two

White wine vinegar

2 large eggs

2 muffins, split and toasted

15g butter

100g smoked duck

Small handful rocket

1 packet hollandaise sauce

Poach the eggs using a little white wine vinegar in the water.

While the eggs are poaching,

butter the warm toasted muffins and stack two halves in the centre of the plate.

Top the muffin with the rocket, duck and poached egg before carefully spooning the hollandaise sauce over the top. Serve immediately.