



DIRECTOR OF THE YEAR AWARDS 2020

Director of the Year Cocktail

Hearach 75 - a cocktail fit for a celebration, created by [Isle of Harris Distillery](#)

[Watch the cocktail masterclass here](#)

Ingredients

35ml Isle of Harris Gin



25ml Freshly squeezed lemon juice

15ml Honey water (to make your honey water dissolve honey with boiling water in a 1:1 ratio)

100ml Sparkling wine (Crémant works best)

Garnish:

A couple of drops of smoky Scotch whisky (*optional*)

For a **non-alcoholic version**, simply leave out the gin, replace the sparkling wine with soda and substitute the whisky garnish with some more honey water



Director of the Year Gala Dinner Menu

Created by Chef Barry Bryson, [Cater Edinburgh](#)

[Watch Barry's Masterclass here](#)

Starter: Isle of Harris Gin Cured Salmon, with beetroot granola, celeriac and a caper remoulade

Ingredients starter: serves 2/3

Curing of salmon

200-250g piece Scottish salmon, skin off
50ml gin (*I recommend Isle of Harris*)
2 tablespoons salt
2 tablespoons sugar
8 juniper berries, crushed
2 bay leaves

Beetroot granola

100g cooked beetroot
50g Scottish honey (*I recommend The Scottish Bee Company*)
50g large rolled Scottish oats
20g dried cranberries
20g sunflower seeds
40g chopped pecans/ nuts
Wee bit salt
Sprinkle fennel seeds
Sprinkle caraway seeds

Celeriac and caper remoulade

½ x celeriac, grated
¼ x red onion, finely sliced
1 teaspoon Dijon mustard
½ lemon juice
2-3 tablespoons mayo (*whipped with cream if you like!*)
Herbs for garnish
Capers for garnish
Oil for drizzle (*I recommend Scottish rapeseed oil*)



Main Course: Free-range chicken, served with a bacon, pea and fennel fricassee

2 x skin-on free-range butcher chicken fillets
150g garden peas
140g bacon lardons
1 tablespoon smoked paprika
½ bulb roasted fennel, finely chopped
2 peeled carrots, diced centimetre-sized
2 cloves chopped fresh garlic
Rosemary, thyme, oregano (*all three or just one or two!*)
40g Scottish butter
75-100ml fresh chicken stock
Salt, pepper, juice of ½ a lemon, herbs and oil for garnish



Barry's Top Tips

1. Remember: salmon and beetroot granola need to be prepped the day before (more time to enjoy the evening!)
2. Ask your fishmonger for sushi grade Scottish salmon and buy from a fresh fish counter
3. Rinse the cure off the salmon for a good few minutes under the coldest water after the 24hrs it's been wrapped in the fridge and pat dry with a clean cloth – you can pop it into the freezer for 20 minutes if you like about one hour ahead of eating dinner, it will firm it up and make it easier to slice nicely
4. For mayonnaise (if you wish to make your own):
3 egg yolks, 15ml white wine vinegar, 1 tablespoon Dijon mustard, salt and pepper
Whisk the yolks, mustard, vinegar, salt & pepper together. In a food processor gradually incorporate 600ml Scottish rapeseed oil. It will emulsify as you gradually add the oil (don't use olive oil, it will taste bitter!)
5. Low temperature baking at 160°C for the granola to maintain colour and texture
6. Ask your butcher for skin-on corn-fed or free-range chicken fillets
7. Always check your chicken is cooked through, a core temp of 76 degrees is ideal if you have a meat thermometer
8. Clean hands, clean boards, clean knives, clean bowls – chef's rules 😊
9. And remember, ENJOY !

Finally, Barry would love to **see your finished dishes and will be selecting a winner** (yes, there will be a **chef's prize!**) so please post on Twitter (@caterbyBarryB) and use the hashtag #IoDScotAwards, Instagram (chef.caterer.edinburgh) and Facebook (Cater by Barry Bryson)