



Cooking on location

Down by the riverside – the place to relax and enjoy a gourmet meal courtesy of Stewart Collingswood

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Cooking on location is second nature to Alba Game Fishing. If you enjoy luxury game fishing with a touch of gourmet catering on the banks of the river or loch, then look no further. Alba Game Fishing prides itself on using the finest locally sourced and organic ingredients, giving a unique taste of Scotland. Their main aim is to provide a delicious wholesome meal to give their guests the energy to go out and fish with renewed focus.

What could be better after a couple of hour's fishing than to sit in comfort by the river bank, partake of your favourite tippie while Stewart Collingswood, a self taught chef and the owner of Alba Game Fishing, cooks up a mouth watering lunch or dinner?

Stewart has created a variety of menus to suit all palates, but if nothing takes your fancy then he is happy to cook to your requirements.

'What we are trying to achieve with our food is simplicity – to allow the quality of ingredients speak for themselves. This is achieved by careful attention to the ingredients and no compromise on quality,' he says.

Alba's menus include wild highland venison, organic chicken, slow baked trout and



Clockwise from top left: Chef, fisherman Stewart Collingswood; Stewart's dog waiting for a bite!

Cullen Skink. Most of their fishing locations have timber huts in which to cook and dine. However, if the weather is good, then what better way to appreciate good cooking than dining by the river or loch?

For this feature Stewart has provided his recipes for fried egg with griddled asparagus, venison, cranberry, port and orange casserole and a delicious dairy free carrot cake. ▶

Clockwise from top left: Fried duck egg on asparagus; Stewart checks on progress; Inside the log cabin; The raw ingredients for the egg and asparagus dish.



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Fried egg with griddled asparagus

This dish uses free range duck eggs and is best when the asparagus is in season. It's a wonderful wholesome combination of flavours and should be served whilst the egg yolk is still soft and creamy.

Method: Peel the lower stems of the asparagus using a swivel peeler and blanch for 1 minute in lightly salted water. Remove, drain and refresh in a pot of iced water for 5 mins. Drain and pat dry...

In Le Creuset 4 inch mini casserole pots melt a knob of butter by placing them on the hot plate of the cooker. When the butter has melted, crack the duck eggs in, and centre the yolk by tilting the mini dish.

Heat the griddle pan and cook the asparagus for 2-3 minutes.

To serve: Serve with a lightly dressed mixed leaf salad with parmesan shaving and cracked pepper.



Venison, cranberry, port and orange casserole

This dish has become a firm favourite with our fishing guests. It has elements of the highlands and we use local venison from the same estates that we fish on. As a counter to the rich sweetness, the thyme and hint of celery add a floral dimension. It's served with carrots reduced in an orange syrup and plain basmati rice.

2lb wild venison shoulder (cubed)
2 shallots chopped
Olive oil
1 onion chopped
½ stalk celery finely chopped
150g dried cranberries
16 fl oz of organic orange juice
12 fl oz port
Sprig fresh thyme
Seasoning

Carrots

Knob of butter
½ litre organic orange juice
Pinch of salt and sugar



From top: Carrots cooking in orange juice; The finished venison, cranberry port and orange casserole.

Method: Brown the meat and set aside to relax. Cook the onions and shallots and celery in a casserole pan until soft and sweet, then reintroduce the meat and add the rest of the ingredients. Cook at a low heat for 1 ½ hours then leave in the pan to cool. This dish is best kept in the fridge overnight and served the next day.

For the carrots, clean thoroughly then top and tail and cook for a few minutes in a healthy knob of butter. Add ½ litre of organic orange juice a pinch of salt and sugar and cook for 25 minutes.





or until the orange reduces to a thick syrup...the carrots should be al dente.

Carrot cake

This delightful cake is healthy and dairy free and perfect with a dram or a cup of something hot.

- 200g plain whole meal flour
- 1 tablespoon mixed spice
- 1 teaspoon bicarbonate of soda
- 225g organic carrots, grated
- 200g muscovado dark sugar
- 100ml sunflower oil
- 2 medium organic free range eggs
- 110g sultanas
- 50g desiccated coconut
- 50g chopped walnuts

Method: Sift the flour, spice and soda together and in a separate bowl beat the sugar, oil together (or use a mixer) then beat in both eggs until light and creamy, then mix in with the flour/spice.

Add in the carrots and other ingredients and mix thoroughly.

Bake in a pre heated oven at 150°C for 1hr 20-25 mins.

For the sauce

- Juice of fresh lemon
- 5 fl oz of organic fresh orange
- 5 fl oz Pedro Ximenez sherry
- 50g of muscovado sugar

Method: Heat the ingredients in a saucepan and cook to a thick syrupy reduction, drizzle over the cake and add a few pomegranate seeds and a thick dollop of fresh double cream. 🍴

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FIELDFACTS

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Above: Carrot cake with a sherry and orange sauce.