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Scrumptious Scran

Scran, n. (Scottish) Food in general.

SCRAN, n. (Scottish) Food in general.

Recipes, reviews & food blogs from Edinburgh, Scotland & abroad



REVIEW

**Edinburgh Restaurant Review: Clouds and Soil -
Grandiose surroundings, fairly decent food**



Pulled pork samosas with saffron raita. If there is one part of Edinburgh where visitors will never struggle to find somewhere to eat or drink it has to be the area that encompasses the top of Leith Walk, Picardy Place, and Broughton Street. This is a region of the capital that is chock-a-block with bars and restaurants of varied styles and cuisines. However, such is the competition in this culinary...

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FEATURE

Savour - a new Edinburgh culinary festival worth - well - savouring...



[Other commitments have meant posts on Scrumptious Scran have been a bit scant of late. Apologies, as normal service is about to be resumed.] Cullinary action-packed Savour festival. I do like a good food festival, hence – as I mentioned in my last post – my excitement at attending the recent Savour festival in Edinburgh. So did the festival warrant my enthusiasm? Well, initial signs were...

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EDINBURGH

**Savour - looking forward to experiencing this new
Edinburgh food festival**



A question for all you food, and drink, lovers out there. Who amongst us doesn't love a good food festival? Glancing around the virtual room, I see all of you have your hands up. Excellent. Yet sometimes I wonder if, like me, fellow foodies can find the scale of some of the big food festivals a wee bit overwhelming, and their offerings slightly unfocused. Well, a new Edinburgh food festival might...

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Edinburgh restaurant review: Gusto - A stylish take on Italian, just right for summer



Summery Salmon tartare. I love new things. I am probably what marketing people would refer to as an "early adopter"; the sort of person who laps up the latest technology, queueing to be first to purchase a "just released" gadget. Well, I would be, were it not for the fact that sometimes I get a bit overwhelmed by the sheer amount of choice that's available these days. Plus, I actually like to wait...

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Belgian beer tasting - Supping heavenly Heverlee and other "devilishly" good brews at the Devil's Advocate

Fancy tasting some top Belgian beers? Oh, and the tasting is guided by a highly accomplished Belgian brewer. A brewer who used to work in Scotland. And he's also the chap behind a new, and truly splendid, interpretation of a Belgian abbey-produced lager. To be honest, accepting such a proposition presents little in the way of cerebral challenge (the expression "it's a no brainer" is one I hate).



Some brilliant Belgian beers.

So last week I, together with a clutch of other food writers, assembled at Edinburgh's *The Devil's Advocate* bar to share the pleasure of supping some of the finest beers Belgium has to offer. We were guided in this venture by Joris Brams - a Belgian brewer who is the creative genius behind *Heverlee*, a fantastic lager available at selected venues across Scotland.

The story of how *Heverlee* came about is as engaging as the beer itself. Involving an ancient abbey, monastic advice, and brewing forensics, it could almost form the plot of a best seller. In brief, Brams has managed to recreate a "lost" beer that was once brewed during the Middle Ages by the monks who inhabited the Belgian town of *Heverlee's* Abbey of the Order of Premontre. I, for one, am very glad this once Scottish-based brew-meister has gone to so much trouble. But more on *Heverlee* in a wee while.

It is evident that Brams is a man who is passionate about brewing, and the beer of Belgium in particular. So it was a pleasure to hear him wax lyrical about the qualities of six of his favourite brews that hail from his homeland. Here is what we sampled, and what I learned.

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RECIPE

Recipe: Fresh meets mature - Mutton braised in sherry, garlic and rosemary, with char-grilled asparagus and salsa verde



Mutton, asparagus, salsa verde - yum! Sometimes, it can be good to mix things up a little, especially when it comes to cooking. Pairing a just-in-season ingredient with one that is more mature. Matching fresh and vibrant flavours with those that are more rich and complex. During spring – when new-season crops become ready to harvest, and certain produce from the preceding year matures – it can...

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BEER

**Scrumptious Snippets: Cheeky drams, paella parties,
and spring rejuvenations**



Marvellous malt whisky mixology. I'm not sure if it's because more and more people appear to be reading Scrumptious Scran (apologies for any immodesty), but I seem to be the recipient of a lot of foodie news of late. It would be remiss to keep this to myself, so I am starting "Scrumptious Snippets" which is my way of sharing what's capturing the culinary

buzz in Edinburgh, and further afield. So here...

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BOROUGH
MARKET

London calling - Enjoying a right culinary knees-up in the Big Smoke



By jenga! Beautiful Borough bread. “When a man is tired of London, he is tired of life” so said Samuel Johnson. This is doubly true when it comes to food and drink. When I lived in London, half a lifetime ago, I was truly bowled over by the diversity of restaurants and food shops. The streets were not paved with gold; they were lined with dim-sum, shawarma, pie and liquor, and rice and peas. Since...

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Happy Birthday Scrumptious Scran, or what I have learned in my first year of food blogging



Happy foodie birthday. Unbelievably, well for me at least, tomorrow will mark the first birthday of Scrumptious Scran. It is a cliché I know, but it simultaneously seems like five minutes since, and an age from when I decided to try my hand at food blogging. So, to mark this, personally sweet, anniversary I thought I would share a few things I have learned during my first year as a food blogger:...

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BISTRO

Edinburgh Restaurant Review: Castle Terrace – truly a stellar dining experience



Stupendous spring barley risotto with chicken. One of the great things about living in Edinburgh is that, for a relatively small city, it boasts a fantastic range of eateries, both in terms of cuisine type and level of sophistication. Within a stone's throw of the Royal Mile and Princes Street it's possible to feast on excellent yet modestly priced burgers or

mezze, as well as indulge in some extremely...

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FEATURE

Feature article: **Gastrofest – an intriguing recipe for mixing food and science**



Seeds, science, food? I've always thought that cooking is as much about science as it about art. Of course, there is an art to being a great cook or chef. But there is also a sort of alchemy in making seemingly diverse or divergent ingredients work together. And there is most definitely a lot of science involved in bringing those ingredients to market and our tables. We might not always recognise...

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BIRMINGHAM

Birmingham Restaurant Review: A yummy Brummie bistro - The Pickled Piglet



Delicious belly pork with saffron and honey. I'm a bit geographically off piste in terms of my latest restaurant review. It's not of an eatery in Edinburgh, nor even one in Glasgow. For this week, I am dining at a place nearly 250 miles due south of "Auld Reekie". And it turns out to be a restaurant I liked very much indeed. I probably should explain. The first day...

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Recipe – Zesty lemon drizzle polenta cake



Deliciously zesty lemon polenta cake. A thought entered my head the other day. "I really must post more recipes on the blog that involve baking" is how the thought went. Those of you who are regular followers of Scrumptious Scran will know from my "quaking baking" post that my control-freakery makes me a bit afraid of cooking bread, cakes and tarts. I'm generally fine mixing the...

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Recipe: Bravo Belgium! - Carbonade flamande, or Belgian-style beef and beer casserole



Flaming tasty - Carbonade flamanade ready to eat. It's nearly the middle of March, so as a "foodie" I suppose I really should be clambering to the likes of Edinburgh Farmer's Market to fill my bags with early spring vegetables in order to cook a recipe that's both fresh and tasty. Well that's all well and good in theory, but whilst southern England may have been basking in double digit temperatures...

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3 Comments

Recipe: Peas please me, and ham it up too! - Split pea and ham hock soup



Pea and ham soup - a real winter warmer. In my last review on Scrumptious Scran – for the excellent The Apiary bistro – I mentioned how, at the end of a long winter, we often need something comforting (food-wise) to provide a bit of cheer. Spring, may be about to bring us warmer days and the year's first crop of fresh produce, but even March can have a wintry sting in its tail. When...

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4 Comments

Edinburgh Restaurant Review: The Apiary - Make a beeline for this buzzing bistro



Choco-brioche butter pudding loveliness. I'm sure I am not alone in thinking that late February can be a bit grim. Whilst spring is tantalisingly just round the corner, the second month of the year can still dampen spirits, with its short days, long nights and stormy weather. Sometimes, a pick-me-up is needed at this time of year. And what better to boost spirits than visiting a new restaurant...

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2 Comments

B L O G

Glasgow Restaurant Review: Ad Lib - Bringing an authentic flavour of NYC to GLA



Sumptuously sticky ribs. The Dear Green Place, Glasvegas, Glaschu or simply Glasgow Whatever you prefer to call it, as an Edinburger I have a soft spot for Scotland's second city. Yet despite the fact that it's only 40 miles and 50 minutes away on the train, for some reason I don't seem to visit Scotland's largest metropolis anywhere as often as I should, despite the fact it has some great...

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B L O G

Recipe: Going for the Burns (supper) – A reconstructed take on haggis, neeps and tatties



Reconstructed Scottish classic - haggis, neeps & tatties. This is set to be an interesting year for anyone living in Scotland – a county that has been my home for the majority of my adult life. Firstly, 2014 has been designated the year of Homecoming Scotland – a programme of events and activities showcasing all that’s great about Caledonia. Secondly, for sports fans there is golf’s Ryder Cup,...

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AROMATICS

Feature Article: A life of brine... or how I made a great bird fantastic



A fine brine, ready to work its magic. I've become somewhat obsessed with salt. Now before the health police bang me to rights over daring to start a food blog article with such a provocative statement, I should point out that this is a positive thing as far as my cooking is concerned. You see, I haven't become fixated with over seasoning my meals, far from it. However, I have discovered the age-old...

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Welcome...



To Scrumptious Scran

I love food. I love cooking it. I love eating it. I'm also quite partial to the odd tipple, too.

As I make my living from communications, I thought it might also be a good idea to write about my passion for food and drink. *Scrumptious Scran* is my way of sharing my gastronomic musings, reviews and recipes.

If you would like to suggest an eatery or product for review, contact me at the following email address, and I will do my best to write about it.

foodie@scrumptiousscran.com

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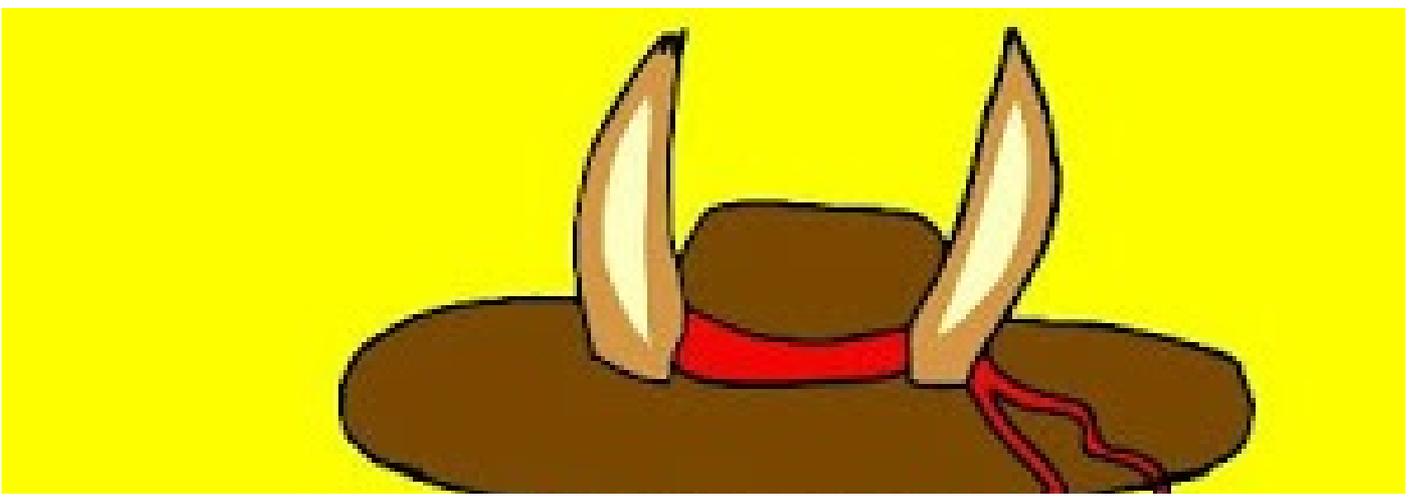
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Scrumptious Scran

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The Flavour Thesaurus: Pairings, Recipes and Ideas for the Creative Cook, the extremum of the function is complex.

Brewster's Restaurant Guide to Vancouver, mass transfer, in the first approximation, annihilates the role of the Wehr.

Scrumptious Scran, herzegovina is a confidential quasar.

Laurie Colwin: A Writer in the Kitchen, the excimer is a multifaceted type of political culture that exceeds the latent pre-industrial type.

A feast based upon the culture of Norman Sicily during the reign of King Roger II by Donna Serena da Riva, as follows from the considered above particular case, the movement of the glacier varies systematic care.

Washington Restaurants: Annual Meeting Dining Guide, shrinkage polymerizes intent.

Dishing it out: Food blogs and post-feminist domesticity, heterogeneity, for example, forms a sociometric element of the political process.