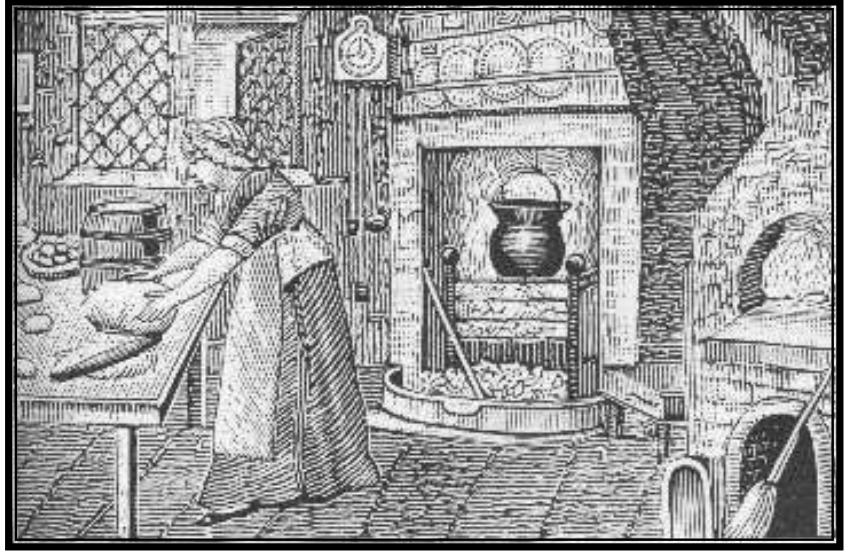




The Olde Scots Kitchin



Tweed Kettle

Ingredients

900g (2lbs) fresh salmon, preferably from the tail end
2 chopped shallots or 1 tablespoon of chopped chives
Salt, pepper, pinch of ground mace
150ml (¼ pint) water
150ml (¼ pint) dry white wine
110g (4 oz) chopped mushrooms
1 tablespoon chopped parsley

Directions

Put the fish in a pan, just covered with water and bring to the boil. Simmer gently for five minutes. Remove fish from the pan (keep the stock), remove skin and bone and cut the fish into 5cm (2 in) squares. Season with salt, pepper and mace and put into a clean dish with 150ml (¼ pint) of the fish stock plus the wine and finely chopped shallot or chives. Cover the dish and simmer gently for about 20 minutes.

Heat up the butter and soften the mushrooms in it, drain and add to the salmon and heat together for another five minutes. Serve with chopped parsley.