



# Slow Food Aberdeen City & Shire

## **Musselburgh Leek and Traditional Scottish Farmhouse Cheese Crumble with Arbroath Smokies**

### **Ingredients**

1-2 Arbroath Smokies\* flaked  
4-8 Musselburgh Leeks\* cut into 2cm slices, 30 Dairy Butter  
30g Beremeal Flour\*  
400mls Milk (whole)  
175g Traditional Scottish Farmhouse Cheese\*  
1 tsp Dijon Mustard  
30g Parsley chopped

### **For the topping**

100g Beremeal Flour\*  
100g Rolled Scottish Oats  
75g Dairy Butter diced  
50g Parmesan Cheese grated  
2 tbsp Sunflower or similar seeds and 50g Scottish hazelnuts chopped (optional)  
Salt and pepper

### **Method ...**

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1. Preheat oven to 190°C. Place the butter in to a large heavy bottomed pan and turn the heat to medium. When melted, add the sliced leeks, stir around in the butter and cook for 10-12 minutes, stirring all occasionally.

2. When the leeks are soft, add the flour and stir around in the leeks for a few minutes. Now add half of the milk, stir well and bring to the boil. When the milk starts to thicken, add the remaining liquid and repeat the process. Add the grated cheese, the mustard, the chopped parsley, season with salt and pepper and leave to cool. Alternatively make the sauce in a separate pan - add the milk flour and a little more butter, stir with a whisk throughout then add the cheese, mustard and parsley and seasoning just after it comes to a simmer. Once the cheese has melted add this to the leeks then cool.

3. Make the crumble topping by combining the flour with the oats before adding the diced butter and combining together using your fingers. Once the mix resembles bread crumbs, add the remaining ingredients and mix well.

4. Pour your leeks into a baking dish, mix with flaked fish and top with the crumble. Place into a hot oven to cook for 30 minutes until golden brown and bubbling. Serve straight from the oven to the table. Alternatively you can omit the fish from the main mixture, gently heat and serve separately or serve as a vegetarian dish.

\* Slow Food Ark of Taste Ingredients

Allergy advice: contains nuts, dairy, gluten. Method