



Borders Charcuterie & Farm Cheeses

What could more delicious and easy to prepare than a wonderful platter of farmhouse cheeses and sensational smoked and cured meats and salmon. Serve with oatcakes or chunks of fresh bread and a glass of locally brewed beer. A tasty lunchtime treat to share with family and friends – or a simple supper, just for yourself!



The Community Food Fund

GORDON

Hardiesmill – Tombuie Smokehouse & Charcuterie

Producer of luxury charcuterie,
home-curing and cold-smoking
meats, poultry and game over oak.

www.hardiesmill.co.uk

ETTRICK BRIDGE

Ettrick Valley Smokehouse

Fresh fish cured with herbs, sugars
and salts, then gently smoked to
perfection.

www.evsh.co.uk

MINTO

Standhill Cheesery

Cheeses made from milk on the
farm, including tangy Minto Cheddar
and wonderfully creamy Fatlips
Castle Blue.

Tel: 01835 870225

LAMANCHA

Breadshare

Wholesome organic bread without
additives or preservatives, using
slow-fermented artisan methods.

www.breadshare.co.uk

LANTON

Scottish Borders Brewery

Scotland's only plough-to-pint
brewery, selling hand-crafted ales
brewed using their own barley grown
in the fields around the brewery.

www.chestersestate.com/brewery

One-stop Delis & Cafés - offering
a wide range of Scottish Borders
foods and drink

LANTON

Born in the Borders

Tel: 01835 830495

ST BOSWELLS

The Mainstreet Trading Company

www.mainstreetbooks.co.uk/deli

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www.bordersfoodnetwork.co.uk



Border Sundae

Ingredients:

8 individual meringues
1 peach
6 large fresh strawberries
1 punnet fresh raspberries
8 scoops ice cream

Butterscotch sauce:

50g unsalted butter
225g soft brown sugar
1 tbsp syrup
½ tbsp treacle
225ml double cream
Dash vanilla extract

Method:

To make the sauce, dissolve the butter in a pan - add the sugar, syrup and treacle and slowly bring to the boil. Turn down the heat, add the cream and vanilla, then remove from heat and allow to cool. Meanwhile wash and prepare the fruit.

Arrange some berries in the bottom of a sundae glass, crush a meringue then add a scoop of ice cream, pour some butterscotch sauce and repeat the process till the glass is full.



The Community Food Fund

Scottish Borders Producers

JEDBURGH

Border Meringues

www.border-meringues.co.uk

KELSO

Border Berries

www.borderberries.co.uk

Stichill Jerseys (dairy)

01573 470263

GALASHIELS

Overlangshaw Ice Cream

www.overlangshawfarm.co.uk

EYEMOUTH

Giacopazzis Ice Cream

www.giacopazzis.co.uk

PEEBLES

Recipe by Val Brunton

The Sunflower Restaurant

www.thesunflower.net

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[**www.bordersfoodnetwork.co.uk**](http://www.bordersfoodnetwork.co.uk)



Borders Venison Burger

Serves 4

Ingredients:

675g minced venison
1 small onion grated
25g breadcrumbs
30ml mixed herbs
1 teaspoon Worcestershire Sauce
Seasoning

Method:

- Set oven to 180 degrees
- Mix all the ingredients together evenly
- Divide into 4 and mould together firmly into a burger shape
- Place on baking parchment and bake in an oven for 20 mins
- Turn and bake for another 5 mins or until nicely browned
- Serve in a good bakers roll with salad and cranberry sauce



EUROPE & SCOTLAND
European Regional Development Fund
Investing in your Future

The Community Food Fund

Scottish Borders Producers

KELSO

Burnside Farm Foods

www.burnsidefarmfoods.co.uk

DUNS

Kezie

www.keziefoods.co.uk

WEST LINTON

Breadshare

www.breadshare.co.uk

SELKIRK

Recipe by Lynne Hume

The Waterwheel Café

Tel: 01750 22258

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[**www.bordersfoodnetwork.co.uk**](http://www.bordersfoodnetwork.co.uk)