

Newsletter

March 2017



Stagison: A Cut Above

For details of our special introductory offer on the Stagison range, call your local Sales Manager or Telesales representative.



Stagison are one of Scotland's only field to fork venison farm, handling and processing facilities. Established in the Spring of 2016, the family-run farm is herding a new dawn for deer farming.

Committed to delivering quality venison of the highest standard, Stagison farm, process and supply venison products to chefs and suppliers in the Scottish food industry. They offer a wide range of fresh and frozen venison products that are expertly cut and perfectly prepared on their own farm. All products are then carefully vacuum packed to lock in the goodness.

Stagison believe that good, clean, sustainable farming practices and quality venison produce go hand in hand.

It is why they go to great lengths to ensure their deer are lovingly raised, carefully nurtured and tenderly prepared from field to fork.



Choose your cut:

11777	Whole Saddle
11779	Bone in Haunch
11780	Breast
11778	Boneless Neck
11776	Boneless Shoulder

ScotHot

15th - 16th March 2017

Don't miss the next big date on the hospitality industry calendar!

You'll find us at ScotHot on Wednesday 15th and Thursday 16th on stand 4020... If you've not got your ticket yet then ask your sales manager or telesales rep when placing your next order.



Mother's Day

26 March 2017

Some would say it's the most important day of the year...so make sure you're ready by letting us supply everything you need for your Mother's Day menus.



www.braeheadfoods.co.uk

7 Moorfeild Park, Kilmarnock, Ayrshire KA2 0FE



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Riso Gallo

Over the last 160 years, Riso Gallo has built a reputation throughout the world as the premium producer of Italian and speciality rice products.



The superior quality is enjoyed by everyone from Michelin Starred chefs to home cooks, selling over 50 million packets around the world.

The Riso Gallo range includes traditional risotto rices, speciality grains and ready meals.



Products:

- | | |
|-------|-----------------------------------|
| 3427 | Arborio Rice 1kg |
| 11716 | Riso Gallo Blond Risotti 5kg |
| 2785 | Carnaroli Gran Riserva Rice 2.5kg |
| 11717 | Venere Black Rice 500g |



Riso Gallo Venison risotto

Serves: 4 portions

For the venison:

500g venison haunch, diced, left at room temp.

50g carrots finely chopped

50g celery stalk finely chopped

50g onion finely chopped

200ml red wine or port

5g rosemary finely chopped

30g tomato paste

2l Chicken stock

Add the Riso Gallo Arborio or Carnaroli rice:

300g Riso Gallo Arborio or Carnaroli rice

50g white onion, finely chopped

30g butter

5g rosemary, finely chopped

125 ml port

2.5l chicken stock

For the mantecatura:

75g cold diced butter

40g grated Loch Arthur cheddar or similar

For the port reduction:

200ml port

200ml venison liquid

Venison: Roast the meat in a large and shallow pot; covering only the bottom of the pan. Add the carrots, onion and celery and leave to cook. Add the rosemary and cook for few minutes. Add the wine or port and let it evaporate completely. Add the tomato paste and cook for a few minutes. Add the stock, just enough to cover the meat, bring to the boil, cover with aluminium foil and place in the oven at 200 degrees for 2 ½ hours. Remove from the oven and spoon out about 200ml of liquid, set aside.

Port Reduction: Reduce 200ml of port to 50ml. Add some of the venison liquid. Bring to the boil and set aside.

Rice: Fry the onion in a pan with the butter. Add the Riso Gallo Gran Riserva rice to the onion and toast the rice; make sure the rice is really hot. Add the port wine and let it evaporate. Once the wine has evaporated add enough boiling chicken stock to cover the rice, season with salt. Add the venison with some of the sauce. Cook gently for 13 minutes, adding a ladle of chicken stock at a time when needed. Then leave to simmer for 5 minutes without adding more stock. To finish the risotto "mantecatura" with a wooden spoon, vigorously beat in the butter, cheese and rosemary, taste for seasoning. Finish the risotto with a drizzle of the hot port reduction.



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