

Skye Agricultural Society - Skye Show

Saturday, 5th August 2017

King George V Playing Field, Portree, IV51 9BW

Section 9 Cookery Competition Set Recipe

Rosettes will be awarded to all entries finishing 1st, 2nd or 3rd

This recipe has been provided by this year's cookery judge – the Marcello Tully of Kinloch Lodge. He has Brazilian roots; but his branches are firmly Scottish and in particular Sgitheanach, as this adapted recipe clearly shows.

BRIGADIEROS DA ESCOCIA

Highland Chocolate Brigadiers

Yields 50

Delicious chocolate bonbons which in Brazil no celebration or birthday party would be complete without!

INGREDIENTS

1 – Can of condensed milk (approximately 400g)
60ml – Milk
50g – Good quality dark chocolate drops
25g – Butter
1 – Egg yolk
1 – Tablespoon – clear honey
100g – Crumbled shortbread biscuits or similar
25ml – Scottish whisky
Chocolate sprinkles

METHOD

Heat the condensed milk, milk, chocolate, butter, egg yolk, and honey in a heavy based pan, stirring continuously, until you reach a temperature of 120 degrees centigrade.

Remove from the heat and add the crumbled shortbread and whisky.

Allow to cool until the mix can be handled.

Form into small balls and roll in the chocolate sprinkles, then place into small bonbon cups.

FOR JUDGING

Please provide eight Brigadieros da Escocia in bonbon cups on a white paper plate.

Our thanks to Marcello Tully for giving us permission to reproduce this recipe. Please see <http://www.greatbritishchefs.com/recipes/brigadieros-escocia-recipe> for photographs.