

SCOTTY BRAND

• GOOD FOOD'S BEST FRIEND •

ZINGY LEMON & GARLIC AYRSHIRE POTATOES

INGREDIENTS

500g Scotty Brand Ayrshire New Potatoes

2 tbsps Scottish Rapeseed Oil

2 Cloves of Crushed Garlic

50g Freshly Grated 18 month Matured Parmesan Cheese

2 tbsps Freshly Squeezed Lemon Juice

Zest from 2 Lemons

Snipped Chives to Garnish

Sea Salt

METHOD

SERVES: 3 | COOKS IN: 25MIN

1. Carefully cut the Ayrshire potatoes into even sized quarters; place the quarters in a large saucepan.
2. Add cold water to cover; bring to the boil.
3. Cook, until tender, 10-15 minutes, drain and set aside.
4. In a non-stick frying pan, heat the oil over medium-high heat. Add potatoes and cook until browned, approx 4-6 minutes.
5. Add the garlic and cook for a further 1 min.
6. Add the Lemon Juice and cook for a further 1 min.
7. Remove from heat. Sprinkle in the Lemon Zest before placing in a serving bowl.
8. Sprinkle the Parmesan cheese on top (to your taste) and then finish with a seasoning of sea salt & cracked black pepper.
9. Serve in a suitable bowl and finish by sprinkling the snipped chives evenly over the potatoes.



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GREEK STYLE ROASTED AYRSHIRES

INGREDIENTS

750g Scotty Brand Ayrshire New Potatoes, cut into evenly sized pieces about 3cm big

30/50ml olive oil

½ tbsp dried rosemary

½ tbsp dried oregano

½ tbsp garlic powder

Sea salt and freshly ground black pepper

½ lemon

150g feta

25g (handful) of fresh parsley, chopped

METHOD

SERVES: 4 | COOKS IN: 50MIN

1. Preheat the oven to 200oC/400oF/Gas mark 6
2. In a large bowl, toss the potatoes in the olive oil, dried herbs, garlic powder with a pinch of salt and about 20 turns of the pepper grinder.
3. Arrange the potatoes in a single layer on a large roasting tray and pop into the preheated oven, setting the timer for 45 mins.
4. Half-way through their roasting time, give the potatoes a good shooole on the roasting tray to make sure that they're all coated in the fragrant oil and seasoning.
5. Use the side of a grater to zest the lemon (you can use as little or as much as you'd like!) but make sure to set the lemon aside for the next step!
6. When the potatoes are ready, they will be golden and crispy, bring them out of the oven and whilst they're still in the tray, sprinkle over the lemon zest, then squeeze the juice of the lemon.
7. Transfer everything to your serving bowl and then crumble over the feta cheese and sprinkle on the parsley and a final twist or two of black pepper.



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CURRIED POTATO SALAD

INGREDIENTS

750g Scotty Brand Ayrshire New Potatoes

275g Greek style natural yoghurt

5 tbsps mayonnaise

1 ½ tbsp mango chutney

1 ½ tbsp medium curry powder

100g Sultanas

Small bunch of fresh coriander, chopped

METHOD

SERVES: 6 | COOKS IN: 20MIN

1. Wash the potatoes, cut to even sized pieces and add to a large saucepan. Cover with water and place on a medium heat to boil for around 15 minutes until tender.
2. Once cooked, remove from the heat and drain using a sieve.
3. Leave the potatoes to cool for 10 minutes.
4. Meanwhile, in a large mixing bowl add the yoghurt, mayonnaise, mango chutney, curry powder and sultanas and give it a good mix.
5. Once the potatoes have cooled, add the potatoes to the mixing bowl and carefully mix ensuring that all the potatoes are coated in the sauce.
6. Finally, roughly chop the coriander and sprinkle over the top.

