



## RECIPES

*Enjoy the taste of*  
***Duck & Waffle***  
*at home!*

## Content

Scorched scottish mussels

Spicy tuna & avocado waffle bites





## SCORCHED SCOTTISH MUSSELS

Scottish mussels steamed in cider with nduja butter, fennel & lime. Lightly blowtorched, finished with cream & served warm with bread. Bold, rich & fiery

**Equipment:** Blender or food processor, large pan with lid, chef's knife, chopping board, blowtorch, serving bowls.

### Ingredients:

1 kg Scottish rope-grown mussels, cleaned  
150g nduja butter (see below)  
50g chopped fennel  
100ml Thistly Cross cider  
75ml double cream  
2g chopped parsley (for garnish)

### Nduja Butter Ingredients:

250g nduja  
250g unsalted butter, softened  
15g chopped garlic  
15g chopped parsley  
2g salt  
20ml lime juice

### Method:

1. Blend garlic until smooth.
2. Add nduja, butter, lime juice, and salt; blend until combined.
3. Stir in chopped parsley.
4. Chill until firm.

### COOKING INSTRUCTIONS:

1. Heat: Place a large pan over high heat.
2. Steam: Add mussels, fennel, cider, and nduja butter. Cover with lid and steam for 1–2 minutes until the mussels open. Discard any unopened mussels.
3. Scorch: Remove lid and carefully blowtorch the mussels for 20–30 seconds to lightly char.
4. Finish: Add double cream and reduce sauce by half. Stir gently to coat.
5. Serve: Plate immediately, garnish with parsley, and serve with a hunk of crusty bread and the remaining cider.





# SPICY TUNA & AVOCADO WAFFLE BITES

Sriracha-dressed tuna tartare on a buttermilk waffle with guacamole, lime zest & toasted sesame seeds. A savoury, vibrant bite with layered textures.

**Equipment:** Blender or food processor, waffle iron, chef's knife, chopping board, mixing bowls.

## Sriracha-Maple Dressing Ingredients:

50ml sriracha  
25ml yuzu juice or lime juice  
25ml gluten-free soy sauce  
38ml maple syrup

## Method:

Mix all ingredients together until smooth. Chill.

## Guacamole Ingredients:

1 ripe avocado  
20ml lime juice  
10g chopped coriander (stalks included)  
3g salt  
2g aleppo chilli / or a sprinkle of chilli flakes

## Method:

Slice three ripe avocados in half, remove the pit and scoop them into a mixing bowl. Then use a fork or spoon to gently mash them until smooth. Adjust seasoning to taste. Set aside.

## Waffle Mix Ingredients:

500g plain flour  
40g sugar  
17g baking powder  
8g baking soda  
60g salt  
750ml buttermilk (well shaken)  
136g butter (melted & cooled)  
3 eggs

## Method:

1. In a large bowl, mix flour, sugar, baking powder, baking soda, and salt.
2. In a separate bowl, whisk together buttermilk, eggs, and melted butter.
3. Slowly combine the wet and dry ingredients until just incorporated. Do not overmix.
4. Cook waffles in a preheated waffle iron until golden and crisp. Set aside.  
You can also use store bought.

## ASSEMBLY: Instructions for each portion:

120g sushi-grade tuna, small dice  
40g sriracha dressing  
150g guacamole  
½ buttermilk waffle, cut into 6 bite-sized pieces  
zest of one lime  
1 tbsp toasted sesame seeds

## Method:

1. Toss diced tuna with sriracha dressing and let sit for 1 minute. Season with salt if needed.
2. Cut a half-waffle into 6 bite-sized portions.
3. Top each waffle piece with a spoonful of guacamole, followed by the dressed tuna.
4. Finish with the fresh lime zest and a sprinkle of toasted sesame seeds.
5. Serve immediately.