

# **Chef Scott's recipe is a bit cheeky!**

**SCOTT MCMILLAN – HEAD CHEF THE BOATHOUSE KINROSS offers our readers an insight into his cooking with a recipe for a perfect Sunday lunch.**

Leading the foodie helm of the iconic Boathouse Restaurant on Loch Leven, new Head Chef Scott McMillan, presents a slow braised beef cheeks dish which is perfect to come home to after a long bracing walk around any loch, and has just an additional hour's cooking and prep time after its braising period.



Beef Cheeks with bacon

## **Beef Cheeks with bacon**

Ingredients

2 x Beef Cheeks

10 rashers of smoked bacon

200ml of beef jus

serves 4

**Method:**

Braise the beef cheeks for 4 hours

Remove, shred in a mixer. Add jus.

Place a sheet of cling film on preparation surface, layer out bacon, place beef cheeks on bacon

Roll tight into a sausage shape

Place in baking tray with water

Seal with tinfoil and bake in the oven for 1 hour

Remove from oven, allow to cool

Cut into slices and reheat in jus

Serve with pomme purée, asparagus and carrots