

Seafood Journey – Tastes and Tales from Scotland

This is a shameless plug for food writer (and dear friend) Gillie Basan's new book Seafood Journey, which includes a foreword by Gary Maclean, winner of Masterchef: The Professionals and the National Chef of Scotland.

The very modest and understated Gillie Basan lives in the Highlands in a beautiful remote cottage. She is also one of Scotland's Food Tourism Ambassadors, championing local produce.

She has written more than fifty books on different culinary cultures which, over the last forty years, have been shortlisted and have won a variety of awards. Her recent book, on Lebanese cooking, won Best in the World in the Gourmand International Cookbook Awards 2021 and A Taste of the Highlands was shortlisted for the Guild of Food Writers Award 2022. Her food and travel articles have appeared in a huge variety of newspapers, including the Sunday Times and the Daily Telegraph, and magazines such as BBC Good Food and Delicious.

Being allergic to fish and seafood, I won't be able to indulge in any of the recipes, but everyone needs to know more about Gillie, a very talented food writer, who despite her impressive literary catalogue, remains relatively unknown.

Scotland produces some of the best fish and shellfish in the world. In her latest book, Gillie embarks on a journey around Scotland's long and varied coast and across to the islands. As she meets a host of people whose lives revolve around the sea – fishermen and women, salt producers and seaweed harvesters as well as seafood chefs, shellfish farmers and boat builders – she learns about age old traditions and modern innovations.

Featuring almost a hundred recipes, from traditional favourites such as Champion Cullen Skink and Creamy Fish and Leek Pie to more adventurous dishes such as Singapore Spineys and Monkfish Tagine, this is a wonderful celebration of Scotland's culinary association with the sea.

Seafood Journey, £25 hardback – ISBN 9781780278322

