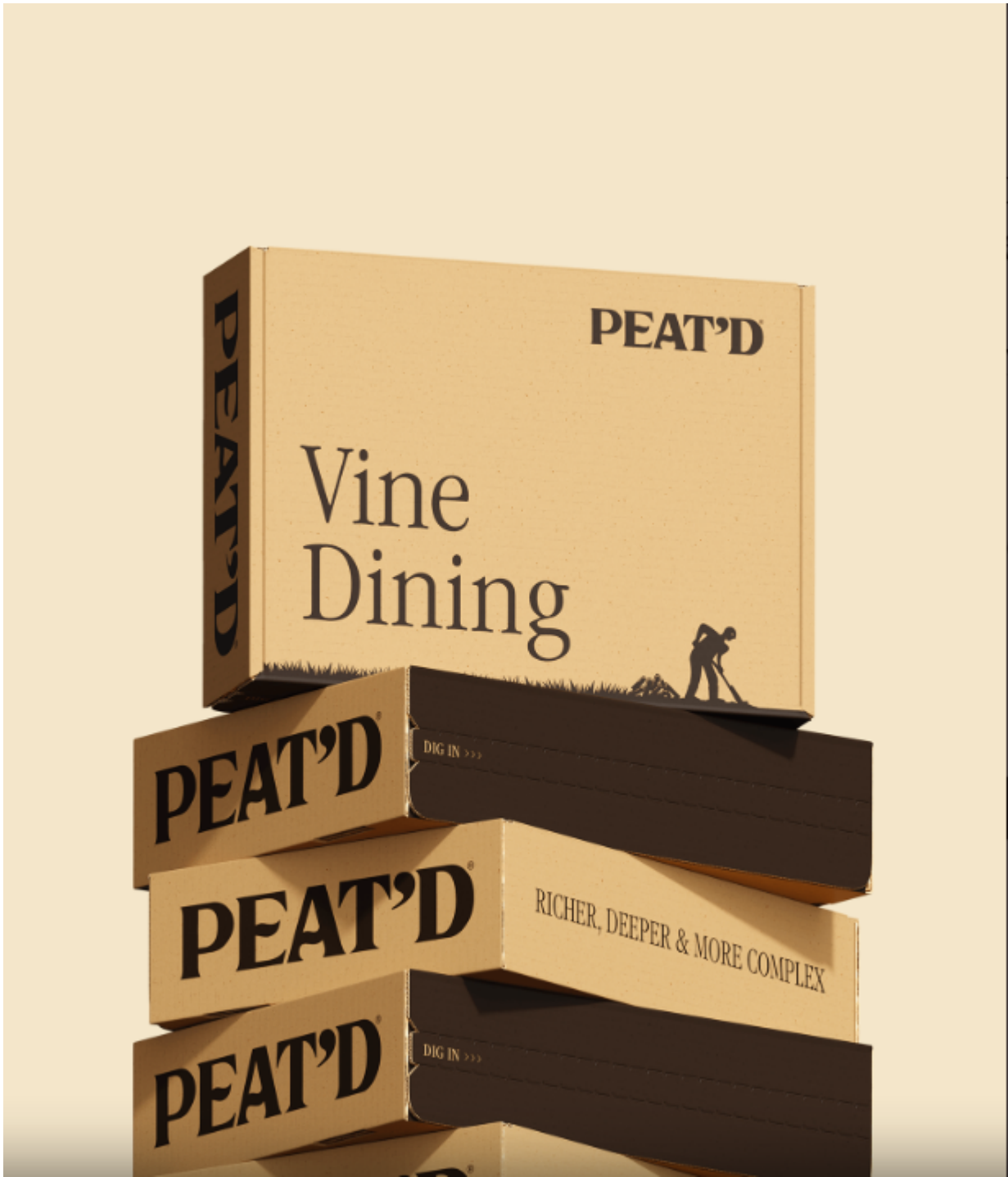


From Bloody Marys to culinary innovation – the smoky story of PEAT'D

In a remarkable pivot that bridges Scotland's whisky heritage with contemporary cuisine, an award-winning Bloody Mary mixer has transformed into something unexpectedly delicious: PEAT'D, a revolutionary range of peat-smoked tomato sauces that's redefining the boundaries of flavour.

The concept is brilliantly simple yet innovative. Using offcuts of peat from the Isle of Islay's legendary distilleries, PEAT'D infuses traditional tomato sauces with the deep, rich smokiness typically reserved for fine whisky. It's what founder Hannah Brown playfully calls "Vine Dining" – a clever fusion of Scottish tradition with Mediterranean staples.

The sauce range, which includes Original, Garlic, Chilli, and Truffle varieties, stands in striking contrast to its Italian-inspired competitors. While traditional tomato sauces lean heavily on their Mediterranean heritage, PEAT'D proudly embraces its Scottish roots with bold, contemporary packaging that practically leaps off the shelf.







What's particularly fascinating is the precision behind the peat-smoking process. Each 305g jar contains exactly 0.0006g of peat – enough to impart that distinctive smokiness while ensuring sustainability.

But PEAT'D isn't just about taking from the land; Brown and her team have spearheaded an industry-wide initiative, partnering with small and medium-sized distilleries to support peatland regeneration, with a particular focus on small

crofters. This initiative is set to launch in early 2025.

The journey to PEAT'D is as intriguing as the product itself. Founded by serial drinks entrepreneur Hannah Brown, she initially launched "Tongue In Peat," a Bloody Mary mixer that garnered three Great Taste awards and was crowned "the UK's best Bloody Mary mixer." Despite its critical acclaim and international export success, the niche market limited its growth. The breakthrough came when Brown noticed customers were cooking with the mixer rather than drinking it – a revelation that sparked the transition to PEAT'D.

"We are so delighted we made the switch!" Brown enthuses. "While Tongue In Peat will always hold a special place in our hearts, PEAT'D feels like a much more viable, healthier, and exciting direction. The response to both the taste and design has exceeded our wildest expectations."

The versatility of these sauces extends far beyond pasta. Chefs and food influencers have embraced PEAT'D in creations ranging from Ratatouille Orzo and Gazpacho to more adventurous dishes like Truffle Tomato soup and even a savoury Watermelon and Tomato sorbet. It's the ultimate kitchen hack – just twist, pour, and transform any dish with that distinctive smoky depth.

As someone who appreciates both innovative cooking and a good dram, I can attest that PEAT'D delivers something unique to the kitchen. This isn't just another sauce – it's a culinary revolution in a jar.

Kerry's De-Vine Tomato Soup

The 'Ultimate Tomato Soup' recipe listed on the PEAT'd website, curated by Lucy and Lentils, left me confused as it had omitted the roasted peppers and butterbeans, listed in its description. So I set about creating my own De-Vine Tomato Soup, served with a cheese scone.

This warming starter serves 4.

Ingredients:

- 1 tbs olive oil
- 1 red onion
- 500 g vine tomatoes
- 2 gloves of garlic
- 1 x 240g jar of roasted red peppers – I used Lidl
- Jar of PEAT'd Truffle Sauce
- 150 ml of single cream
- 1 tbsp dried rosemary

Basil dressing

- 10 g basil leaves finely chopped
 - 2 tbsp olive oil
 - 2 tsp white wine vinegar
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- Start by preheating the oven to 200°C (fan) and adding the tomatoes, quartered red onion and un-peeled garlic cloves to a large roasting tray, drizzle in olive oil, salt and pepper, and dried rosemary then pop in the oven for 30 minutes.
 - Once roasted, give the tray a shake ensuring everything is evenly roasted then pop back in for around 10 minutes.
 - Add the roasted vegetables, and the jar of drained red peppers to a blender (a Nutri-bullet worked well) along with the cream and PEAT'd Truffle Sauce until smooth. Heat gently in a small pan and serve piping hot with a cheese scone.
 - To make the basil dressing simply chop the basil and mix with the other ingredients and drizzle over the soup.

Cheese Scone – Makes 5-6 scones

Ingredients

- 225g/8oz self-raising flour
- pinch of salt
- 55g/2oz butter
- 25g/1oz mature cheddar, grated
- 150ml/5fl oz full-fat milk

Method

1. Heat the oven to 220C/200C Fan/Gas 7. Lightly grease a baking sheet.
2. Mix together the flour and salt and rub in the butter. Stir in the cheese and then the milk to get a soft dough.
3. Turn onto a floured work surface and knead very lightly. Pat out to a round 2cm/ $\frac{3}{4}$ in thick. Use a 5cm/2in cutter to stamp out rounds and place on the baking sheet. Lightly knead together the rest of the dough and stamp out more scones to use it all up.
4. Brush the tops of the scones with a little milk. Bake for 12–15 minutes until well risen and golden. Cool on a wire rack.

