

CAPTURE YOUR
Autumn Moments
IN SCOTLAND

The Three Chimneys Head Chef Michael Smith serves up warming Neep Bree with Bacon



Ingredients

- 50g butter
- 2 medium onions, peeled and chopped small
- 1 large or 2 medium neeps (a yellow swede or turnip) peeled and diced small – approx 1250g when fully prepared – discard any “woody” pieces
- Piece of whole root ginger, approximately the size of the top of your thumb, finely grated
- Sea salt and freshly ground black pepper
- Finely grated rind, plus juice, of 1 large orange
- 1 generous litre of vegetable stock
- Approx 250ml fresh milk
- 125ml of fresh single cream
- 4 rashers of smoked back bacon
- 1 bunch of syboes (spring onions)

Neep Bree with Smoky Bacon & Syboe Tops

A sumptuous autumn soup from The Three Chimneys. The word bree comes from the Gaelic word for broth/soup and syboe is the Scots word for a spring onion. This is delicious as a hot lunch after enjoying a stroll in the Scottish hills, catching a glimpse of the rutting stags. Serves 6-8 people.

Method

- Melt butter in large saucepan until foaming. Add onions and turn in butter until soft, but not brown.
- Add neeps and stir together well with onion.
- Add grated ginger, plus a sprinkling of salt and freshly ground black pepper.
- Cover and allow vegetables to cook gently for 5-10 minutes, stirring occasionally.
- Pour in orange juice and rind and stir well.
- Add stock and bring to boil and then reduce heat and simmer with lid on for 1 hour.
- Add milk and liquidise thoroughly.
- Check seasoning to taste and stir cream through.

To serve

- Grill the smoked back bacon and allow to cool before cutting into small pieces. Place on a dish on top of absorbent kitchen paper. Cover and keep in a warm place until ready to serve.
- Wash and finely chop the green tops from the bunch of syboes.
- Heat the bree thoroughly. If too thick, add a little more milk or cream, especially if reheating from cold.
- Check the seasoning, but remember that the bacon is quite salty when added. Garnish each bowl of neep bree generously with a few bacon pieces and a sprinkling of chopped syboes on top.
- Serve with warm wholemeal bread, or homebaked cheese scones.