



**PRESS ANNOUNCEMENT
JANUARY 2015**

**Celebrate Burns Night with a whisky as established as Robert Burns
- New food and drink pairing menu from Balblair Highland Single Malt Scotch Whisky -**



To celebrate world famous Scottish poet, Robert Burns, Balblair Highland Single Malt Scotch Whisky has partnered with Head Chef Andy Waugh, at new Scottish restaurant, Wild Game Co to create the ultimate food and drink-pairing menu for Burns Night on Sunday 25th January.

Indulge in a whisky as reputable as the poet himself; Balblair Distillery, was established in 1790 when Robert Burns' was at the peak of his career. The Distillery is the oldest working distillery in the Highlands, with the backdrop of the beautiful Dornoch Firth making it the perfect setting for any poet.

What better way than to celebrate this Burn's Night with friends around the centre piece of every Burns supper, haggis, neeps and tatties, matched especially to Balblair Vintage 1990.



The menu pairing has been exclusively crafted for this special occasion by Balblair Distillery Manager, John MacDonald and Andrew Waugh, Head Chef of Wild Game Co. The pairing is inspired by the landscape of Edderton, the home of both the Balblair Distillery and Andrew himself.

Enjoy the peppery hints of the haggis with the medley of sweet and spicy aromas of Balblair Vintage 1990. The whisky is punctuated with notes of raisins, toffee and honey that perfectly compliment the sweet, earthy and creamy flavour of the traditional neeps and tatties.

The menu will be served at Struie Road, the Wild Game Co pop up this Burns Night. To book you table or for further enquiries contact www.wildgameco.co.uk.

Or for those staying in wrapped up in front of the fire, re-create the recipe at home with the whisky to match.

Head Chef of Struie Road - Andrew Waugh
Burns Night with Balblair - haggis, neeps and tatties recipe

To feed four:

- 1lb haggis in skin
- 1lb tatties peeled and diced into 2" cubes
- 1lb turnip (if you are south of the border you would use swede) peeled and diced into 2" cubes

Steps:

- Heat the oven to 160 degrees centigrade
- Place the turnip / swede into a pan of boiling water, season to your liking and boil for 30mins until tender
- Place the haggis into a roasting dish with 2" of water. Place it into the oven uncovered (the water keeps the bottom half moist and allows the top half to crisp a little) – leave to roast for 40mins



- Whilst the haggis is roasting and the turnip boiling, mash your potatoes with 100g of butter
- Place the diced tatties in with some boiling water and simmer for 20mins
- Place pan of tatties and neeps in the middle of the table along with a big spoon
- Crack-open a bottle of Balblair Vintage 1990, serve and enjoy!

-ENDS-

**For further information and high res imagery please contact
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Notes to Editors:

Tasting Notes

Balblair Vintage 1990 2nd Release (£90) is matured in American oak ex-bourbon casks, but with the addition of Spanish oak ex-sherry butts. Offering a medley of spicy and sweet aromas, punctuated with notes of raisins, toffee and honey. Stockists: Royal Mile Whiskies, The Whisky Shop, The Whisky Exchange, Master of Malts (online), selected Oddbins & independent specialists