

Steak Balmoral

The "Witchery" restaurant in Edinburgh is located in a building where the "Old Hell Fire Club" held their meetings. The restaurant serves Steak Balmoral, made with a whisky sauce. Here's the recipe.

Ingredients:

4 Aberdeen Angus steaks. If you are only cooking for two, halve the quantities below for the sauce.

4 tablespoons Scotch whisky

Half pint double cream

Quarter pint beef stock

4 oz sliced mushrooms

1 teaspoon coarse grain mustard

Salt and pepper to taste

1 oz butter

Method:

Pan fry the steaks and keep warm.

Add the whisky to the pan and carefully set it alight. Add the cream, stock and mushrooms and bring to a boil. Simmer gently until the sauce has reduced by half, stirring from time to time