

Reasabaidhean a' bharrachd airson picnic | Extra picnic Recipes

Sour Cream and Chive Dip | Dip Uachdar Searbh is Creamh-ghàrraidh

180g uachdar searbhta | sour cream

60g mayo

1 sp b creamhan-gàrraidh ùr | 1 tbsp fresh chives

1 ionga creamha beaga | small clove of garlic

2 sp b sùgh liomaid | 2tbsp Lemon, juice

Salann & piobar | Salt & pepper,



1. Geàrr na creamhan-gàrraidh agus an creamh ann am pìosan beaga.

Chop the chives and garlic into small pieces.

2. Anns a' bhobhla, measgaich a h-uile càil ri chèile.

In a bowl combine sour cream, mayo, chives, lemon juice and garlic.

3. Còmhdach e agus cuir e anns a' frids gus am bi thu deiseil!

Cover and pop in the fridge until you're ready to leave on your picnic!

Cheese Twist | Caran Càise

350g sgrath-bhreathach | pack ready-rolled puff pastry

4 dòrnan càise sgrìobte | four handfuls grated cheese

dòrn flùr | handful flour



1. Cuir air an àmhainn gu 220'C. | Heat oven to 220c/ gas 7.

2. Roilig a-mach an sgrath-bhreathach agus cuir air leth dhen càise. An uair sin paisg ann an leth e. Roilig a-mach e gus am bi e cho tiugh ri £1.

Unroll a puff pastry, scatter over a couple of handfuls of grated cheese, then fold in half. On a lightly floured surface, roll out to the thickness of a £1 coin.

3. Geàrr ann an sliseagan e, agus cuir car annta 3 no 4 tursan.

Cut into 1cm strips, then twist the strips 3-4 times.

4. Cuir air treidhe iad agus cuir an càise eile orra. Cuir iad anns an àmhainn airson 12 mionaidean, gus am bi iad donn-òr.

Lay on a baking sheet, scatter over more cheese and bake for 12 mins, or until golden.

Potato Salad | Salaid Buntàta

mayo

buntàta | potatoes

creamhan-gàrraidh | chives

peirsill | parsley



1. Geàrr am buntàta ann am pìosan agus bruich iad.

Cut the potatoes into pieces and cook them.

2. Geàrr na creamhan-gàrraidh agus peirsill ann am pìosan beaga.

Chop the chives and parsley into small pieces.

3. Nuair a tha am buntàta deiseil, measgaich a h-uile càil ri chèile.

When the potatoes are ready, mix everything together.

3. 'S urrainn dhut an ithe blàth no fuar. | You can eat it hot or cold.