A TASTE OF SCOTLAND

Seven recipes from the AEG live kitchen • DIY Kitchens Livingston • 14–15 November 2026

Cook with Jon Fell Chef

A collection of Scottish-inspired savoury bites and sweet bakes, adapted from the live demonstration menu for home kitchens.

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Oven temperatures and timings are starting points: check your appliance manual and food temperatures. Follow safe chilling, reheating and allergen practices.

Haggis & Pork Sausage Rolls

Makes 20 mini rolls | AEG pyrolytic oven

INGREDIENTS

320g — Ready-rolled puff pastry

250g — Pork sausage meat

150g — Haggis, casing removed

40g — Caramelised onion chutney

12g — Wholegrain mustard

1 — Beaten egg

8g — Sesame seeds (optional)

METHOD

1. Mix sausage meat, haggis, chutney and mustard.

2. Cut the pastry lengthways into two strips. Divide filling into two logs and roll tightly, sealing the edges.

3. Cut each log into 10 pieces. Chill, brush with egg and scatter with sesame seeds if using.

4. Bake at 190°C fan for around 20–25 minutes, until golden and the pork filling is safely cooked (75°C centre or equivalent validated combination).

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Cheddar, Bacon & Onion Croissants

Makes 8 half-croissant bites | AEG combination microwave oven

INGREDIENTS

4 — Small ready-baked croissants

80g — Scottish mature cheddar

80g — Smoked streaky bacon

80g — Red onion

5g — Unsalted butter

4g — Soft brown sugar

5ml — Balsamic vinegar

6g — Dijon mustard

METHOD

1. Cook bacon until crisp. Slowly cook sliced onion in butter, then add sugar and balsamic and reduce until sticky.

2. Split croissants and spread lightly with mustard. Add bacon, onion and grated cheddar.

3. Bake at 170°C convection for approximately 8–12 minutes until the cheese melts and filling is hot.

4. Halve each croissant to serve.

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Scottish Beef & Mini Yorkshires

Makes 12 canapés | AEG steam oven, induction hob & pyrolytic oven

INGREDIENTS

500g — Boneless Scottish beef joint

40g — Plain flour

1 — Large egg

60ml — Whole milk

20ml — Water

25g — Beef dripping

50g — Crème fraîche

18g — Horseradish sauce

4ml — Lemon juice

10ml — Rapeseed oil

12g — Butter

2 cloves — Garlic

4g — Fresh thyme

10g — Watercress

to taste — Salt and pepper

METHOD

1. Prepare beef using a validated safe roast or low-temperature cooking procedure. For chilled cooked beef, follow safe cooling, storage and reheating guidance.

2. Whisk flour, egg, milk, water and a pinch of salt until smooth; rest chilled.

3. Heat a mini muffin tin with a little dripping in each cavity. Fill each cavity about one-third with batter and bake at 220°C conventional (or 200–210°C fan) for approximately 12–18 minutes.

4. Mix crème fraîche, horseradish and lemon. Finish the beef with oil, butter, garlic and thyme on the induction hob, following your safe cooking plan.

5. Thinly slice beef and assemble with Yorkshire puddings, horseradish cream and watercress.

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AirFry Haggis-Loaded Baby Potatoes

Makes 12 bites | AEG pyrolytic oven AirFry

INGREDIENTS

12, about 540g — Baby potatoes

120g — Haggis

85g — Scottish mature cheddar

75g — Crème fraîche

6g — Fresh chives

15ml — Rapeseed oil

1g — Smoked paprika

to taste — Salt and pepper

METHOD

1. Cook potatoes until tender, then drain and dry. If preparing ahead, cool promptly and refrigerate.

2. Toss potatoes with oil, paprika and seasoning. AirFry at approximately 200°C for 12–18 minutes if pre-cooked and chilled, until crisp and thoroughly heated.

3. Cook haggis thoroughly according to pack directions. Split potatoes, fluff centres, add hot haggis and cheddar.

4. Finish with crème fraîche and finely chopped chives.

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Raspberry & White Chocolate Croissant Bake

Makes 9 dessert squares | AEG combination microwave oven

INGREDIENTS

2 — Large plain croissants

90g — Scottish raspberries

60g — White chocolate

120ml — Double cream

80ml — Whole milk

1 — Large egg

24g — Caster sugar

3ml — Vanilla extract

6g — Butter for greasing

6g — Icing sugar

METHOD

1. Butter a small shallow ovenproof dish. Tear croissants into pieces and scatter with raspberries and white chocolate.

2. Whisk cream, milk, egg, sugar and vanilla; pour over croissants and allow to soak for 10–15 minutes.

3. Bake at 170°C convection for approximately 25–35 minutes until the custard is set and safely cooked. Adjust for dish depth.

4. Rest briefly, dust with icing sugar and cut into nine squares.

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Traditional Scottish Butter Shortbread

Makes 18 small biscuits | AEG pyrolytic oven

INGREDIENTS

120g — Unsalted butter

160g — Plain flour

40g — Rice flour

60g — Caster sugar

1g — Fine salt

12g — Extra caster sugar

METHOD

1. Cream butter and sugar lightly. Mix in plain flour, rice flour and salt to make a soft dough.
2. Roll to 7–8mm thick; cut 18 small rounds and prick with a fork. Chill until firm.
3. Bake at 160°C fan for approximately 15–20 minutes until just pale golden at the edges.
4. Sprinkle lightly with extra caster sugar and cool on a rack.

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Mini Scones with Raspberry Jam

Makes 12 mini scones | AEG steam oven

INGREDIENTS

200g — Self-raising flour

40g — Cold unsalted butter

24g — Caster sugar

4g — Baking powder

112ml — Whole milk

1 — Beaten egg for glaze

140g — Scottish raspberry jam

160ml — Double cream

1g — Fine salt

METHOD

1. Rub butter into flour, baking powder, sugar and salt until crumbly.

2. Add milk and mix lightly to a soft dough. Pat to around 2.5cm thick and cut 12 mini rounds.

3. Brush with beaten egg. Bake at approximately 200°C convection for 10–14 minutes, testing an appropriate steam-assisted mode if desired.

4. Cool slightly, split and serve with raspberry jam and softly whipped cream.

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