Edinburgh Restaurant Review: Clouds and Soil - Grandiose surroundings, fairly decent food
Pulled pork samosas with saffron raita. If there is one part of Edinburgh where visitors will never struggle to find somewhere to eat or drink it has to be the area that encompasses the top of Leith Walk, Picardy Place, and Broughton Street. This is a region of the capital that is chock-a-block with bars and restaurants of varied styles and cuisines. However, such is the competition in this culinary...

Savour - a new Edinburgh culinary festival worth - well - savouring...

[Other commitments have meant posts on Scrumptious Scran have been a bit scant of late. Apologies, as normal service is about to be resumed.] Cullinary action-packed Savour festival. I do like a good food festival, hence – as I mentioned in my last post – my excitement at attending the recent Savour festival in Edinburgh. So did the festival warrant my enthusiasm? Well, initial signs were...

Savour - looking forward to experiencing this new Edinburgh food festival
A question for all you food, and drink, lovers out there. Who amongst us doesn't love a good food festival? Glancing around the virtual room, I see all of you have your hands up. Excellent. Yet sometimes I wonder if, like me, fellow foodies can find the scale of some of the big food festivals a wee bit overwhelming, and their offerings slightly unfocused. Well, a new Edinburgh food festival might...
Summery Salmon tartare. I love new things. I am probably what marketing people would refer to as an "early adopter"; the sort of person who laps up the latest technology, queueing to be first to purchase a "just released" gadget. Well, I would be, were it not for the fact that sometimes I get a bit overwhelmed by the sheer amount of choice that’s available these days. Plus, I actually like to wait...

Belgian beer tasting - Supping heavenly Heverlee and other “devilishly” good brews at the Devil’s Advocate

Fancy tasting some top Belgian beers? Oh, and the tasting is guided by a highly accomplished Belgian brewer. A brewer who used to work in Scotland. And he’s also the chap behind a new, and truly splendid, interpretation of a Belgian abbey-produced lager. To be honest, accepting such a proposition presents little in the way of cerebral challenge (the expression “it’s a no brainer” is one I hate).

So last week I, together with a clutch of other food writers, assembled at Edinburgh’s The Devil’s Advocate bar to share the pleasure of supping some of the finest beers Belgium has to offer. We were guided in this venture by Joris Brams - a Belgian brewer who is the creative genius behind Heverlee, a fantastic lager available at selected venues across Scotland.

The story of how Heverlee came about is as engaging as the beer itself. Involving an ancient abbey, monastic advice, and brewing forensics, it could almost form the plot of a best seller. In brief, Brams has managed to recreate a "lost" beer that was once brewed during the Middle Ages by the monks who inhabited the Belgian town of Heverlee’s Abbey of the Order of Premonstre. I, for one, am very glad this once Scottish-based brew-meister has gone to so much trouble. But more on Heverlee in a wee while.

It is evident that Brams is a man who is passionate about brewing, and the beer of Belgium in particular. So it was a pleasure to hear him wax lyrical about the qualities of six of his favourite brews that hail from his homeland. Here is what we sampled, and what I learned.
Recipe: Fresh meets mature - Mutton braised in sherry, garlic and rosemary, with char-grilled asparagus and salsa verde

Mutton, asparagus, salsa verde - yum! Sometimes, it can be good to mix things up a little, especially when it comes to cooking. Pairing a just-in-season ingredient with one that is more mature. Matching fresh and vibrant flavours with those that are more rich and complex. During spring – when new-season crops become ready to harvest, and certain produce from the preceding year matures – it can...

Scrumptious Snippets: Cheeky drams, paella parties, and spring rejuvenations
Marvellous malt whisky mixology. I’m not sure if it’s because more and more people appear to be reading Scrumptious Scran (apologies for any immodesty), but I seem to the recipient of a lot foodie news of late. It would be remiss to keep this to myself, so I am starting “Scrumptious Snippets” which is my way of sharing what’s capturing the culinary buzz in Edinburgh, and further afield. So here...

BOROUGH MARKET

London calling - Enjoying a right culinary knees-up in the Big Smoke
By jenga! Beautiful Borough bread. "When a man is tired of London, he is tired of life" so said Samuel Johnson. This is doubly true when it comes to food and drink. When I lived in London, half a lifetime ago, I was truly bowled over by the diversity of restaurants and food shops. The streets were not paved with gold; they were lined with dim-sum, shawarma, pie and liquor, and rice and peas. Since...
Happy foodie birthday. Unbelievably, well for me at least, tomorrow will mark the first birthday of Scrumptious Scran. It is a cliché I know, but it simultaneously seems like five minutes since, and an age from when I decided to try my hand at food blogging. So, to mark this, personally sweet, anniversary I thought I would share a few things I have learned during my first year as a food blogger:...

Edinburgh Restaurant Review: Castle Terrace – truly a stellar dining experience
Stupendous spring barley risotto with chicken. One of the great things about living in Edinburgh is that, for a relatively small city, it boasts a fantastic range of eateries, both in terms of cuisine type and level of sophistication. Within a stone’s throw of the Royal Mile and Princes Street it’s possible to feast on excellent yet modestly priced burgers or mezze, as well as indulge in some extremely...

Feature article: Gastrofest – an intriguing recipe for mixing food and science

Seeds, science, food? I’ve always thought that cooking is as much about science as it about art. Of course, there is an art to being a great cook or chef. But there is also a sort of alchemy in making seemingly diverse or divergent ingredients work together. And there is most definitely a lot of science involved in bringing those ingredients to market and our tables. We might not always recognise...
Birmingham Restaurant Review: A yummy Brummie bistro - The Pickled Piglet

Delicious belly pork with saffron and honey. I’m a bit geographically off piste in terms of my latest restaurant review. It’s not of an eatery in Edinburgh, nor even one in Glasgow. For this week, I am dining at a place nearly 250 miles due south of “Auld Reekie”. And it turns out to be a restaurant I liked very much indeed. I probably should explain. The first day...

Recipe – Zesty lemon drizzle polenta cake
Deliciously zesty lemon polenta cake. A thought entered my head the other day. "I really must post more recipes on the blog that involve baking" is how the thought went. Those of you who are regular followers of Scrumptious Scran will know from my "quaking baking" post that my control-freakery makes me a bit afraid of cooking bread, cakes and tarts. I'm generally fine mixing the...

---

**Recipe: Bravo Belgium! - Carbonade flamande, or Belgian-style beef and beer casserole**

Flaming tasty - Carbonade flamande ready to eat. It's nearly the middle of March, so as a "foodie" I suppose I really should be clambering to the likes of Edinburgh Farmer's Market to fill my bags with early spring vegetables in order to cook a recipe that's both fresh and tasty. Well that's all well and good in theory, but whilst southern England may have been basking in double digit temperatures...
Recipe: Peas please me, and ham it up too! - Split pea and ham hock soup

Pea and ham soup - a real winter warmer. In my last review on Scrumptious Scran – for the excellent The Apiary bistro – I mentioned how, at the end of a long winter, we often need something comforting (food-wise) to provide a bit of cheer. Spring, may be about to bring us warmer days and the year’s first crop of fresh produce, but even March can have a wintry sting in its tail. When...

Edinburgh Restaurant Review: The Apiary - Make a beeline for this buzzing bistro
Choco-brioche butter pudding loveliness. I’m sure I am not alone in thinking that late February can be a bit grim. Whilst spring is tantalisingly just round the corner, the second month of the year can still dampen spirits, with its short days, long nights and stormy weather. Sometimes, a pick-me-up is needed at this time of year. And what better to boost spirits than visiting a new restaurant...

Glasgow Restaurant Review: Ad Lib - Bringing an authentic flavour of NYC to GLA
Sumptuously sticky ribs. The Dear Green Place, Glasvegas, Glaschu or simply Glasgow. Whatever you prefer to call it, as an Edinburher I have a soft spot for Scotland’s second city. Yet despite the fact that it’s only 40 miles and 50 minutes away on the train, for some reason I don’t seem to visit Scotland’s largest metropolis anywhere as often as I should, despite the fact it has some great...

Recipe: Going for the Burns (supper) – A reconstructed take on haggis, neeps and tatties
Reconstructed Scottish classic - haggis, neeps & tatties. This is set to be an interesting year for anyone living in Scotland – a county that has been my home for the majority of my adult life. Firstly, 2014 has been designated the year of Homecoming Scotland – a programme of events and activities showcasing all that’s great about Caledonia. Secondly, for sports fans there is golf’s Ryder Cup,...
A fine brine, ready to work its magic. I’ve become somewhat obsessed with salt. Now before the health police bang me to rights over daring to start a food blog article with such a provocative statement, I should point out that this is a positive thing as far as my cooking is concerned. You see, I haven’t become fixated with over seasoning my meals, far from it. However, I have discovered the age-old...
I love food. I love cooking it. I love eating it. I’m also quite partial to the odd tipple, too.

As I make my living from communications, I thought it might also be a good idea to write about my passion for food and drink. Scrumptious Scran is my way of sharing my gastronomic musings, reviews and recipes.

If you would like to suggest an eatery or product for review, contact me at the following email address, and I will do my best to write about it.

foodie@scrumptiousscran.com
Popular Posts

Review: La Mula Obstinada - An authentic tapas experience that certainly is no 'donkey'

Recipe: Flavour fiesta - Caldo de pescado (Galician fish soup with clams and prawns)

Saboteur Edinburgh restaurant review - nothing malevolent could wreck this enthralling dining experience
Follow Blog Buzz

Scrumptious Scran
6 Big Foodie
26 REVIEWS  45 PHOTOS  182 FOLLOWERS

Follow

Foodies 100
UK Food Blogs
Top 500
UK Food Blogs

Lulabella’s Kitchen
Everyday recipes made healthy...

Sweet Little Dish
A food photographer’s life in recipes and ramblings...

Nirvana Cakery
A food blog with healthy wholefood recipes....

Cake + Whisky
Adventures & food in London & beyond (but mainly food, really!)...

UK food blogs from Foodies100
Scrumptious Scran is my way of sharing my gastronomic musings, reviews and recipes. If you would like to suggest an eatery or product for review, contact me at the following email address, and I will do my best to write about it. [email protected]. The latest Tweets from Scrumptious Scran (@scrummyscran). The 140 character thingies of a Scottish-based food writer/blogger. Longer food thingies can be sampled on the blog I like food by the way, did I mention? Edinburgh. scrumptious. unknown. 1. excellent. 2. delicious. She sure knows how to make a scrumptious stack of pancakes. #yummy #tasty #mouth-watering #icky. by Light Joker April 07, 2006. 449. 81. Get a scrumptious mug for your cousin Riley. 3. scrumptious. unknown. A word used to describe something that tastes good in the mouth. A: This crumpet is delectably scrumptious. B: indeed. A: Splendid.