

Sri Lankan venison stovies are a truly delicious new twist

THE Huntly Hairst Committee delivered a Stovies Masterclass for August's edition of Deveron Projects' regular Food Chain workshop.

Hairst organiser Kay Thomson shared this delicious recipe for stovies with venison and Sri Lankan spices.

Kay, who came second in the Stovies With a Twist category at this year's Stovies World Championship at Huntly's Hairst.

Describing her dish, she said: "It's a simple one pot dish made in the slow cooker, and a perfect autumn warmer as the nights draw in!"

Kay's Sri Lankan Stovies INGREDIENTS

1-1.2kg of venison, diced
3 onions, chopped
2 large carrots, diced small
4 cloves of garlic
5 baking potatoes, sliced
2 tsp ground coriander
2 tsp ground cumin
2 tsp ground fenugreek



Each month, the Huntly Express is sharing a recipe from a local resident. This column is being run in association with Deveron Projects as part of their Food Chain event.

Recipe of the month

By Kay Thomson

2 tsp fennel seeds
2 tsp lemon peel
2 tsp ground cardamom
1 tsp of ground cloves (optional)
1 tsp each of ground chilli/freshly chopped chilli (if you want a kick)
1 litre hot beef or venison stock (enough to cover)
Salt and pepper to taste

PROCEDURE

Place all the ingredients except the potatoes and stock into a slow cooker.

Mix thoroughly to combine, then layer the sliced potatoes over the top to form a lid.

Pour over the hot stock until it just covers the potatoes.

Cook on the high setting for 4-5 hours.

Stir thoroughly before serving to break down the



potatoes into the stock.

Season to taste and serve!

Food Chain invites a local to share a dish they love at a communal cook-along evening.

To find out more about future Food Chain events, email: misa@deveronprojects.com

A donation of £5 is suggested to cover the cost of ingredients.

The event is part of Deveron Project's Home Programme, a series of regular community events organised by the organisation's art and community worker.

The Home Programme explores what it's like to live and work in and

around Huntly, using local knowledge and experiences.

It includes Friday Lunch, as well as the monthly Food Chain cookery workshop and stall at the Huntly Farmers' Market.

The organisation encouraged anybody who is interested in contributing to the Home Programme to contact them to learn more.

Describing the series of events, a Deveron Projects spokesperson said: "Which rich culinary backgrounds do we have resident in our own community?"

"Come along to our monthly group cook-along to learn someone else's recipes, where

together we'll learn about each other's cultural backgrounds as we cook.

"All are welcome to join, but please email misa@deveron-projects.com prior to the event to book your space!

"We have a donations pot at this event, and suggest a donation of £5 which goes towards the cost of ingredients and any access needs for the speaker.

"The Home Programme celebrates local knowledge and experience, and explores what it's like to live and work in and around Huntly.

"For more information, visit deveron-projects.com/events"