



LUCAS HOLLWEG
WORD OF MOUTH
SMOKIN'

The Scots seem to smoke everything these days — salmon, venison, haggis, Superkings — but these langoustines from one of Rick Stein's food heroes are a first for me. Sustainably caught in the waters between Skye and the Scottish mainland, they're smoked over oak from old whisky casks. The flesh inside stays brilliantly juicy, with just enough smoke penetrating the shells to give a flavour that's rich and intense without being bullying.

Delicious with a dipping bowl of home-made mayo. *Smoked langoustines, £27.95 for 1kg, from Isle of Skye Smokehouse; 0800 781 3687, skye-seafood.co.uk*

