

# Individual home made haggis with neeps and tatties

## Ingredients

- Heart, lungs and liver of 1 Scotch Lamb PGI, thoroughly washed
- 500g Scotch Beef PGI or Scotch Lamb PGI offcuts, including fat
- 1 carrot, halved length ways
- 1 stick celery, halved lengthways
- 2 medium onions, peeled and finely chopped
- 250g medium oatmeal (not rolled oats)
- 1 tsp freshly grated nutmeg
- 1 tsp ground mace
- 0.5 tsp dried sage
- 0.5 tsp dried thyme
- 1 tsp salt
- Plenty of ground black pepper

## FOR THE NEEPS AND TATTIES

- 1 kg floury potatoes peeled and cut into chunks
- 100ml milk
- 50-75 g butter
- Salt and pepper
- 1 kg swede and turnips, peeled and cut into small chunks
- 50g butter
- 1/2 tsp ground mace
- A little salt
- You will need 6x 200g capacity individual pudding basins or large ramekin dishes, baking parchment, butter muslin and string.

