

# Haggis, Neeps and Tattie Cakes

## Ingredients

### For the Haggis, Neeps and Tattie Cakes

- 500g Haggis
- 300g potatoes, peeled and chopped into chunks
- pinch of salt
- 1/2 tsp of ground black pepper
- 50g plain flour
- 2 large eggs, beaten
- 100g panko breadcrumbs
- 4 tbsp of vegetable oil
- Poached egg to top (optional)

### For the Homemade Brown Sauce

- 400g tin of chopped tomatoes
- 400ml water
- 1 onion, finely chopped
- 125g dates, seeds removed and chopped
- 2 sweet red apples, peeled and cored
- 75g dark brown sugar
- 175ml malt vinegar
- 3 tbsp black treacle
- 1 tbsp tamarind paste
- 2 tsp Worcester sauce
- 2 tsp mustard powder
- 1 tsp cayenne pepper
- 1/2 tsp all spice
- 1 tbsp dark soy sauce
- 1 pinch sea salt
- 1 tbsp oil for frying



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