

Individual home made haggis with neeps and tatties

Serves
10-12

Prep Time
30 minutes

Cooking Time
3 hours 30 minutes



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.

Cooking Method

- 1 - Place all the meat with the carrot and celery in a large pot and cover with cold water. Bring to the boil then reduce the heat and simmer, bubbling gently for about 2 hours.
- 2 - Toast the oatmeal, spread on a baking tray, in a medium oven for 10 minutes.
- 3 - If you have time allow the the meats to cool in their liquid, then strain the meats and reserve the stock to moisten the haggis mixture later. . Mince the heart, lungs and meat offcuts, or pulse in a food processor till fairly finely chopped but keeping a loose, crumbly texture. You may need to do this in batches. Finely chop the liver by hand with a sharp chopping knife, or grate coarsely.
- 4 - Tip all the minced and chopped meat into a large bowl, add the onions, toasted oatmeal, nutmeg, mace, dried herbs, salt and pepper and mix well. Moisten with some of the stock. Spoon the mixture into the pudding basins to about 2/3 full.
- 5 - Cut circles of baking parchment, twice the diameter of the open top of each basin, and cut 6 x 30cm squares of muslin. On each pudding basin lay a circle of parchment topped with the muslin and tie securely with the string around the indented rim of the basin.
- 6 - Gather two opposite corners of muslin and tie over the top of the pudding basin. Take the last two corners of muslin and tie securely over the first to make a handle. With a sharp thick needle pierce several holes through muslin and parchment on each haggis to allow moisture in.
- 7 - Arrange the little basins in a large lidded cooking pot and pour in boiling water around the basins to come about half way up the sides . Set over a medium heat on the hob, cover tightly with the lid and cook for about 1-1 1/2 hours.top up with extra boiling water as necessary and don't allow the pot to boil dry!
- 8 - When you have about 40 minutes of haggis cooking time remaining, prepare the vegetables. Place the potatoes and swede mix in two separate pans of cold water, bring to the boil and cook the potatoes for about 15 minutes until very tender, and the swede and turnip probably a little longer than the potatoes. Drain both.
- 9 - For the potatoes heat the milk in a small pan with the butter and salt and pepper, and mash the potatoes then beat in the buttery milk.
- 10 - For the neeps, mash roughly with a fork then beat in the butter and seasoning.



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