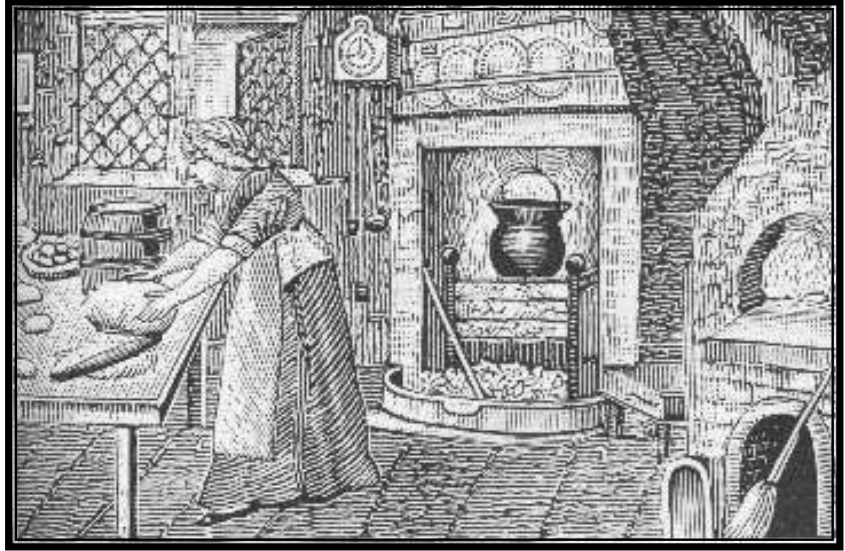




The Olde Scots Kitchen



Haggis Variations

Traditional Haggis

Haggis is already cooked but must be thoroughly re-heated. Either steam in a bowl or wrap in aluminium foil, (do not cover) in simmering water for about 1 hour. Serve with mashed potatoes and swede (turnip) on piping hot plates.

Crumbed Haggis

Take a slice of cold haggis 3 cms thick, cut into 4, dip into flour, egg and breadcrumbs, deep fry until golden brown. Serve on a whisky and brown onion gravy with a side of clapshot (mashed potato and swede/turnip).

Baked Haggis and Apple

This recipe makes a wonderful entree.

Pre-cook sharp apples (do not overcook) keep firm, with a little brown sugar and a pinch of cinnamon. Take a ramekin dish, make layers of cold haggis and baked apple. Starting with apple and ending with haggis. Top with cream. Leave 1 cm at top of ramekin dish. Bake in oven for 20 - 30 mins. Upturn onto a warm serving plate. Leave for a minute or two then it will drop out (trust me!!). Remove ramekin dish and garnish with fresh apple. (Yummy!!!).

Haggis and Black Pudding Stack

Heat Haggis and clapshot (potato and swede/turnip). Cook a slice of black pudding. Put black pudding on a plate, place an oatcake on top, using an ice cream scoop put haggis on top of oatcake, place second oatcake on top of haggis, then put clapshot on top of oatcake. Serve with a brown onion and whisky gravy and garnish with a sprig of rosemary.

Haggis bites

Roll haggis cold into small balls, 2 – 3 cms. Dip into flour, egg and breadcrumbs. Deep fry until golden brown (ideal to put on cocktail sticks and served with finger food).

Haggis Tartlets

Make shortcrust pastry cases and fire blind. Add haggis and top with caramelised red onions and place in a moderate oven for 10-15 mins. Serve immediately.