



A FLAVOUR OF SCOTLAND

A CULINARY TRIBUTE TO THE VERSATILITY OF HAGGIS

SIXTEEN RECIPES FOR YOU TO ENJOY, INSPIRED BY THE BEAUTY
OF THE SCOTTISH LANDSCAPE



BROUGHT TO YOU BY STAHLY QUALITY FOODS



EILEAN DONAN CASTLE KYLE OF LOCHALSH

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In the early 1900's my Grandfather Fred Stahly Snr. established a butcher shop in Dunfermline, Fife. He sold both meat and many other products including Haggis and Black Pudding.

My parents, Fred Jnr. and Ann continued and developed the business, winning many awards for Haggis and Black Pudding until their retreat in 1994.

Now in the third generation, I have taken our original highly acclaimed award winning Haggis recipe and packaged it in a tin to suit the ever demanding international marketplace.

I have often been asked by people of many nationalities "What do I do with a haggis?"

This was my inspiration to bring together a collection of recipes using Stahly Quality Foods Tinned Haggis, demonstrating it's true potential as a very versatile food, both as a gourmet dish and as an everyday meal.

Inside you will find some of our own family recipes from my mother Ann Stahly together with more elaborate dishes from some of Scotland's top chefs giving you options for a quick supper or a special dinner party.

I hope these recipes will inspire you to appreciate the versatility of SCOTLAND'S NATIONAL DISH



KEN STAHLY
Managing Director
Stahly Quality Foods Ltd.





STOBO VALLEY SCOTTISH BORDERS
Photography John Hamlin

A warm salad of roast scallops with haggis and smoked bacon

METHOD

FORM HAGGIS INTO SMALL PATÉS AND PAN FRY ON BOTH SIDES. GRILL BACON AND RESERVE BOTH IN A WARM PLACE. PAN FRY THE SCALLOPS IN A PRE-HEATED PAN, WITH A LITTLE OLIVE OIL; COOK ON ONE SIDE FOR ABOUT ONE MINUTE UNTIL SEARED THEN TURN OVER AND SEAR THE OTHER SIDE.

TO SERVE

DRESS SALAD AND PLACE ON CENTRE OF PLATE. DICE SLICES OF HAGGIS AND BACON RASHERS AND SCATTER OVER SALAD AND AROUND. PLACE SCALLOPS ON PLATE (3 PER PORTION) ONE AT THE TOP, OTHERS BOTTOM LEFT AND BOTTOM RIGHT. DRIZZLE A LITTLE BALSAMIC VINEGAR OVER AND AROUND SCALLOPS.

SERVES 6.

INGREDIENTS

113gms (4oz) mixed small salad leaves
(baby spinach, rocquette, mizuma, red chard, endive)

18 scallops

170gms (6oz) haggis

3 rashers smoked streaky bacon

Balsamic vinegar

Salad dressing

Olive oil for frying



A WARM SALAD OF ROAST SCALLOPS WITH HAGGIS AND SMOKED BACON



LOCH TAY PERTSHIRE
Photography John Hamlin

Surf and Turf with Haggis Ravioli

METHOD

BLEND ALL THE PASTA INGREDIENTS TOGETHER IN FOOD PROCESSOR UNTIL THEY FORM A TIGHT BALL. REMOVE & KNEAD THOROUGHLY ON FLOURED WORK SURFACE, WRAP IN CLING FILM & REFRIGERATE UNTIL USE. ROLL OUT 1/3 PASTA GRADUALLY DOWN FROM THE THICKEST TO THE THINNEST SETTING ON YOUR PASTA MACHINE. PLACE A SMALL AMOUNT OF HAGGIS, 5G SPACED 2 INCHES APART USING ONE HALF LENGTH OF PASTA, GENTLY BRUSH AROUND THE HAGGIS WITH COLD WATER & FOLD THE OTHER HALF TO ENCLOSE THE FILLING. GENTLY PUSH DOWN AROUND THE FILLING ENSURING ALL AIR BUBBLES ARE PUSHED OUT. CUT EACH RAVIOLI OUT USING FLUTED CUTTER AND RESERVE. TO SERVE, BLANCH IN BOILING SALTED WATER FOR 2 MINS.

FOR THE BEETROOT & PORT WINE EMULSION SWEAT THE DICED BEETROOT IN A LITTLE OLIVE OIL WITHOUT COLOURING, ADD THE PORT WINE & REDUCE THE LIQUID BY HALF. ADD THE CHICKEN STOCK AND COOK UNTIL BEETROOT IS TENDER. BLEND IN THE FOOD PROCESSOR & PASS THROUGH CHINOISE (OR FINE SIEVE), ADD CORRECT SEASONING AND RESERVE.

A FLAVOUR OF SCOTLAND STAHLY FOOD'S CULINARY TRIBUTE TO THE VERSATILITY OF HAGGIS

FOR THE "NEEPS & TATTIES" CAKE COMBINE THE POTATO & SWEDE MIX, INCORPORATE THE EGG YOLK, TRUFFLE & CHIVES AND SEASON TO TASTE. USE 2 INCH STAINLESS STEEL RINGS TO FORM 4 POTATO CAKES - DUST WITH SEASONED FLOUR & PAN FRY IN OLIVE OIL.

COMBINE THE POTATO AND SWEDE MIX, INCORPORATE THE EGG YOKE, TRUFFLE AND CHIVES AND SEASON TO TASTE. USE 2 INCH STAINLESS STEEL RINGS TO FORM 4 POTATO CAKES - DUST WITH SEASONED FLOUR AND PAN FRY IN OLIVE OIL UNTIL GOLDEN BROWN.

TO ASSEMBLE THE DISH WARM SHALLOTS AND POTATO CAKES THROUGH IN OVEN (170°C, 340°F) FOR 10 MINS. MEANTIME, PAN FRY SWEETBREADS AND LANGOUSTINES & BLANCH RAVIOLIS IN BOILING WATER FOR 2 MINSUTES. GARNISH SHALLOTS WITH TOMATO CONCASSE, CAVIAR & CHERVIL SPRIG. HEAT CREAMED CABBAGE & BEETROOT EMULSION. PLACE CABBAGE ON PLATE TOPPED WITH SWEETBREAD & TOP WITH RAVIOLI. PLACE POTATO CAKE AND SAUCE AROUND.

INGREDIENTS

4 x 150gms (5.3oz) veal sweetbreads
 4 Langoustines, peeled & cooked
 4 braised shallots, base cut to stay flat
 250gms (8.8oz) strong flour
 4 large egg yolks
 1 whole egg
 10ml (0.4fl.oz) olive oil infused with saffron thread
 20gms (0.7oz) haggis
 1 bulb raw beetroot, diced
 200ml (7.3fl.oz) port wine
 400ml (14.5fl.oz) clear chicken stock
 1/2 turnip (pureed & drained in cheese cloth over night)
 160gms (5.6oz) floury mashed potato
 2gms (0.1oz) chopped chives
 Pinch fresh truffle (diced)
 1 recipe for creamed Savoy cabbage with caraway seed
 1 recipe for tomato concasse
 4 sprigs of chervil
 2gms (0.1oz) Sevruga caviar



SURF AND TURF WITH HAGGIS RAVIOLI



GREEN VELVET WOODS ROSS AND CROMARTY
Photography John Hamlin

A selection of vegetarian delights

METHOD

HALVE AND DE-SEED PEPPERS, DE STALK MUSHROOMS, CUT TOP FROM TOMATOES, SCOOP OUT (KEEP AND SET ASIDE). PLACE SCOOPED OUT TOMATO IN FOOD PROCESSOR WITH PUREE, PASS THROUGH SIEVE AFTER MIXING AND SPOON BLEND WITH HAGGIS. FILL PEPPERS, TOMATOES AND MUSHROOMS WITH MIXTURE. BRUSH WITH VEGETABLE OIL AND COVER WITH TIN FOIL BEFORE BAKING IN OVEN AT 200°C(390°F). BAKE PEPPERS FOR 1 HOUR, AND TOMATOES AND MUSHROOMS FOR 30 MINUTES.

Ann Stahly

INGREDIENTS

- 3 mixed sweet peppers
- 3 large tomatoes
- 6 mushrooms
- 425gms (15oz) vegetarian haggis
- 2 tablespoons of tomato puree
- Vegetable oil



A SELECTION OF VEGETARIAN DELIGHTS



MERLINDALE VALLEY PEEBLES SHIRE
Photography John Hamlin

A Traditional Scotch Dinner

METHOD

PREPARE THE HAGGIS UNTIL PIPING HOT.

FOR THE POTATOES PEEL THE POTATOES, CUT INTO QUARTERS AND PLACE IN A PAN WITH SOME SALT. BRING TO THE BOIL THEN SIMMER GENTLY UNTIL TENDER, REMOVE FROM THE HEAT, AND DRAIN AWAY THE WATER.

LEAVE THE POTATOES TO DRY FOR A COUPLE OF MINUTES, ADD THE BUTTER AND OLIVE OIL, THEN MASH TOGETHER WITH A FORK LEAVING BITS AND PIECES OF POTATOES UN-MASHED. SEASON WELL AND SERVE.

FOR THE TURNIP PEEL THE TURNIP THOROUGHLY, REMEMBERING TO TAKE OFF ALL THE OUTSIDE SKIN, ROUGHLY CHOP AND PLACE IN A PAN OF COLD WATER WITH SOME SALT.

BRING TO THE BOIL AND SIMMER GENTLY UNTIL TENDER. DRAIN THE WATER AWAY AND LEAVE TO DRY FOR A FEW MINUTES. MASH THE TURNIP AS THE POTATOES, REMEMBERING TO LEAVE THE MIXTURE A LITTLE LUMPY, SEASON WELL AND SERVE. THE REASON THAT WE LEAVE THE POTATOES AND THE TURNIP LIKE THIS AND NOT COMPLETELY MASHED DATES BACK TO OLDEN TIMES WHEN THEY DIDN'T HAVE THE IMPLEMENTS WE HAVE TODAY TO MAKE THEM COMPLETELY LUMP FREE.

TO SERVE

ARRANGE EACH MIXTURE AND SERVE AS PER PHOTOGRAPH.
SERVES 4.

INGREDIENTS

- 425gms (15oz) cooked haggis
- 3 large turnips
- Salt & pepper
- 8 large potatoes
- 50gms (1.8oz) butter
- 2 tablespoons of olive oil



A TRADITIONAL SCOTCH DINNER



THE HILLS ABOVE SKIRLING SOUTH LANARKSHIRE
Photography John Hamlin

Delicious Cocktail Haggis

METHOD

PLACE HAGGIS IN A BOWL AND MIX IN THE WHISKY. ROLL MIXTURE INTO SMALL BALLS (APPROXIMATELY 20). DUST WITH FLOUR AND PLACE IN FRIDGE FOR 1 HOUR. MIX BATTERMIX WITH THE EGG AND WATER AND PASS THE HAGGIS BALLS THROUGH BATTER AND THEN BREAD CRUMBS. RETURN TO FRIDGE UNTIL FIRM. HEAT OIL IN DEEP FAT FRYER AND COOK FOR 30 SECONDS UNTIL CRISP. IDEAL WITH PRE-DINNER DRINKS OR AS AN ADDITION TO A FINGER BUFFET. CAN BE EATEN HOT OR COLD.

Ann Stally

INGREDIENTS

230gms (8.1oz) haggis
1 tablespoon whisky (optional)
128gms (4.5oz) battermix (1pkt)
195ml (7fl.oz) water, to mix battermix
60gms (2.2oz) plain flour
1 egg
Breadcrumbs
Vegetable oil for frying



DELICIOUS COCKTAIL HAGGIS



AUTUMN WOODS BY THE RIVER TWEED
Photography John Hamlin

Gateau of Haggis

METHOD

PEEL AND CUT POTATO AND TURNIP INTO CYLINDRICAL SHAPES AND STEAM COOK UNTIL LAYER UP A RAMEKIN WITH THE TURNIP, HAGGIS AND POTATO.

WARM THROUGH IN OVEN OR BAIN MARIE, TURN OUT ONTO PLATE, QUENELLE A LITTLE TURNIP AND PLACE ON TOP.

FOAM UP WHISKY SAUCE (VEAL JUS, BUTTER, DOUBLE CREAM AND WHISKY) AND POUR AROUND BEFORE GARNISHING WITH PICKED CHERVIL.

RECIPE MAKES ONE GATEAU, INCREASE INGREDIENTS AS REQUIRED.

INGREDIENTS

- 2 potatoes
- Double cream to taste
- 60gms (2.1oz) turnip
- 100gms (3.5oz) haggis
- 10ml (0.4fl.oz) veal jus
- 10gms (0.35oz) butter
- 3ml (0.1fl.oz) single malt whisky
- Picked chervil



GATEAU OF HAGGIS



A GOLDEN OPPORTUNITY AT THE LOCH STOBO ESTATE
Photography John Hamlin

Ground Beef and Haggis Canapes

METHOD

ROLL OUT PUFF PASTRY AND CUT WITH 7.5CM PASTRY CUTTER. BAKE BLIND AT 220°C(430°F), UNTIL GOLDEN BROWN. ONCE COLD, FILL WITH GROUND BEEF AND THEN HAGGIS.

PIPE ROUND TOP EDGE WITH POTATO AND ADD THE MASHED TURNIP TO FINISH.

MIXTURE CREATES APPROXIMATELY 16 CANAPES THAT CAN BE SERVED HOT OR COLD.

Ann Stally

INGREDIENTS

- 170gms (6oz) cooked ground beef
- 235gms (8.3oz) haggis
- 220gms (7.8oz) mashed potatoes
- 150gms (5.3oz) mashed turnip
- 240gms (8.5oz) puff pastry



GROUND BEEF AND HAGGIS CANAPES



FOXGLOVES RACHAN
Photography John Hamlin

Fillet of Scottish Beef, Balmoral Style

METHOD

MELT 50GMS (1.8OZ) BUTTER, ADD BREAD CRUMBS, ADD THYME LEAVES AND EGG YOLKS. MIX TOGETHER. PRESS BETWEEN 2 PIECES OF GREASE PROOF PAPER UNTIL 5MM THICK. PLACE IN FRIDGE TO SET.

COOK THE TURNIP IN SALTED WATER.

IN A HOT PAN, SEASON AND SEAL THE STEAKS. COOK IN A HOT OVEN AT 180°C (360°F) FOR 8 MINUTES. REMOVE FROM OVEN AND ALLOW TO REST. SWILL OUT PAN WITH WINE AND BEEF STOCK. WHEN IT STARTS TO THICKEN, WHISK IN 50GMS (1.8OZ) BUTTER - THIS WILL THICKEN IT MORE. TASTE AND CHECK SEASONING.

WARM HAGGIS AND PLACE ON TOP OF STEAK. CUT OUT HERB AND BREAD CRUST WITH A ROUND CUTTER SAME SIZE AS STEAK. PLACE BACK IN OVEN FOR 2 MINUTES.

DRAIN TURNIP AND DRY.

TO SERVE

PLACE STEAK IN CENTRE OF PLATE. PLACE 3 TURNIPS AROUND THE PLATE, PIPE MASHED POTATOES IN BETWEEN TURNIP, POUR SAUCE AROUND THE PLATE AND SERVE.

ENJOY A GLASS OF RED WINE OR MALT WHISKY WITH THIS DISH.

SERVES 4.

INGREDIENTS

- 4 x 125gms (4.4oz) trimmed fillets of beef
- 150gms (5.3oz) haggis
- 50gms (1.8oz) thyme
- 50gms (1.8oz) breadcrumbs
- 50gms (1.8oz) unsalted butter
- 2 egg yolks
- 12 peeled baby Turnips
- 200gms (7.1oz) mashed potatoes
- 1 glass red wine
- 275ml (10fl.oz) beef stock



FILLET OF SCOTTISH BEEF, BALMORAL STYLE



AN EARLY START DAWYCK
Photography John Hamlin

Haggis Jacobean

METHOD

DIVIDE HAGGIS INTO 6 RAMEKIN DISHES. PLACE IN OVEN OR MICROWAVE UNTIL PIPING HOT. REMOVE AND ADD 1 TABLESPOON OF WHISKY TO EACH DISH AND ADD A SWIRL OF CREAM.

SERVE INSTANTLY. THIS MAKES AN EXCELLENT STARTER TO A MEAL.

SERVES 6.

Anna Stally

INGREDIENTS

- 425gms (15oz) haggis
- 6 tablespoons whisky
- Cream to top



HAGGIS JACOBEAN



THE JAPANESE GARDENS STOBO ESTATE
Photography John Hamlin

Haggis Mille Feuille

METHOD

PRE-HEAT OVEN TO 180°C (360°F). FIRSTLY TRIM LEEKS AND WASH. CUT INTO THIN JULIENNE STRIPS. WASH AGAIN, DRY WITH A CLOTH, MIX SOME SALT AND A LITTLE OLIVE OIL, PLACE ON A TRAY AND DRY OUT IN A WARMER DRAWER IN THE OVEN.

LAY THE STRIPS OF PANCETTA OUT ONTO A TRAY AND BAKE IN OVEN UNTIL THEY BECOME CRISP. FORM THE HAGGIS INTO RINGS ABOUT 2.5CM (1 IN) THICK (YOU WILL NEED 2 PIECES PER PORTION). SLICE THE BLACK PUDDING INTO RINGS BUT YOU WILL ONLY NEED ONE PER PORTION. PEEL AND COOK POTATOES AND MAKE A VERY DRY MASH. PREPARE THE SWEDE (TURNIP) IN THE SAME MANNER, KEEPING THEM SEPARATE. PLACE THE WHISKY, CREAM AND A KNOB OF BUTTER INTO A SAUCEPAN, HEAT UNTIL SAUCE BECOMES THICK, REMOVE FROM HEAT AND LEAVE TO ONE SIDE.

USING STAINLESS STEEL RINGS OF ABOUT 6.4CM (2 IN) DIAMETER AND APPROXIMATELY 5.1CM (2 IN) IN DEPTH, ASSEMBLE THE DISH WITH THE BLACK PUDDING AS A BASE, HAGGIS, SWEDE (TURNIP), HAGGIS AND POTATO.

ONCE THEY ARE ALL IN RINGS PLACE ONTO A BAKING TRAY AND COOK FOR 30 MINUTES IN THE OVEN. CUT OUT RINGS OF PUFF PASTRY TO FIT THE TOP OF THE HAGGIS MILLE FEUILLE AND COOK IN OVEN UNTIL GOLDEN BROWN.

TO SERVE

PLACE MILLE FEUILLE IN THE CENTRE OF THE PLATE AND TOP WITH THE DRIED LEEKS AND ONE STRIP OF CRISP PANCETTA. PLACE PUFF PASTRY ON TOP OF THAT AND SPOON THE CREAM SAUCE AROUND THE OUTSIDE OF THE HAGGIS.

SERVES 6.

INGREDIENTS

- 425gms (15oz) haggis
- 100gms (3.5oz) black pudding
- 50gms (1.8oz) pre-sliced thin Pancetta
- 60gms (2.1 oz) leeks
- 50gms (1.8oz) puff pastry
- 150gms (5.3oz) potatoes
- 150gms (5.3oz) swede (turnip)
- 50ml (1.8fl.oz) scotch whisky
- 100ml (3.7fl.oz) fresh double cream
- 25gms (0.9oz) onion
- 2.5g (0.1 oz) seasoning



HAGGIS MILLE FEUILLE



THE BANKS OF THE RIVER TWEED STOBO
Photography John Hamlin



Baked Potato with Scotch Haggis

METHOD

SPIKE POTATO WITH A FORK AND PLACE IN MICROWAVE FOR 12 MINUTES OR WRAP IN TIN FOIL AND PLACE IN OVEN AT 200°C (390°F) FOR 1 HOUR. REMOVE AND SPLIT, ADD BUTTER AND GENTLY FORK IN THEN ADD THE PRE-HEATED HAGGIS.

RECIPE MAKES ONE POTATO, INCREASE INGREDIENTS AS REQUIRED



INGREDIENTS

- 1 large baking potato
- 90gms (3.2oz) hot haggis
- 25gms (0.88oz) butter

BAKED POTATO WITH SCOTCH HAGGIS



THE ELDER STATESMEN OF THE WOODS PERTHSHIRE
Photography: John Hamlin

Fillet of Angus Beef, Turnip Fondant, Pomme Puree and Haggis Cannelloni

METHOD

LINE A SAUCEPAN WITH DICED BUTTER AND PLACE FONDANTS ON TOP. COVER WITH VEGETABLE STOCK AND COOK FOR 20 MINUTES, REDUCE THE STOCK AND COLOUR THE TURNIP BASE GOLDEN BROWN.

FOR THE POMME PUREE, PLACE THE POTATOES IN A SAUCEPAN AND COVER WITH COLD WATER. ADD 1 TABLESPOON OF SALT, BRING TO THE BOIL AND SIMMER UNTIL TENDER. DRAIN OFF AND PLACE IN VEGETABLE MILL, PUREE THEN PASS THROUGH A FINE SIEVE. BEAT IN THE BUTTER AND SEASON TO TASTE.

FOR THE CANNELLONI, BLANCHE THE LEEKS IN BOILING WATER FOR ABOUT 1 MINUTE, REMOVE AND INSTANTLY COOL IN ICE WATER, DRAIN AND PAT DRY. PLACE THE LEEK ON A SQUARE PIECE OF CLING FILM AND SEASON WITH SALT & PEPPER. PLACE ABOUT 3 TABLESPOONS OF HAGGIS ON TOP AND ROLL INTO A SAUSAGE SHAPE, TWISTING THE CLING FILM AT BOTH ENDS TO SECURE.

REPEAT 3 MORE TIMES TO MAKE 4 CANNELLONI'S. REHEAT IN A STEAMER FOR 6-8MINUTES OR IN A PAN OF SIMMERING WATER.

TO COMPLETE THE DISH, HEAT A LITTLE OIL AND CLARIFIED BUTTER IN A SAUCE PAN UNTIL ALMOST SMOKING, THEN ADD THE BEEF FILLETS, SEASON AND SEAL ON BOTH SIDES. PLACE IN A HOT OVEN AND COOK FOR ABOUT 8-10 MINUTES. WHEN COOKED REMOVE AND ALLOW TO REST.

ASSEMBLE THE DISHES AS PER PHOTOGRAPH.

SERVES 4.

INGREDIENTS

- 4 fillets of Angus beef
- 170gms (6oz) haggis (room temperature)
- Dark green of one small leek
- 4 turnip discs (fondants)
- 850ml (31.2fl.oz) vegetable stock
- 16 peeled and roasted shallots
- 16 peeled & blanched baby carrots
- 16 peeled & blanched asparagus spears
- Wild mushrooms
- 4 medium sized potatoes (for pomme puree)
- 250gms (8.8oz) unsalted butter
- 4 sprigs of chervil
- 280ml (10.3fl.oz) madeira sauce (made from veal stock and reduced madeira)



FILLET OF ANGUS BEEF, TURNIP FONDANT, POMME PUREE AND HAGGIS CANNELLONI



THE SECRET OF THE MEADOW APPLECROSS
Photography John Hamlin

Scottish Pumpkin Pie

METHOD

1/2 FILL PASTRY CASES WITH HAGGIS AND SET ASIDE.

MAKE PUREE BY CUTTING PUMPKIN INTO CHUNKS, REMOVING SKIN AND SEEDS, BOIL IN LIGHTLY SALTED WATER UNTIL TENDER, DRAIN AND PUT THROUGH SIEVE. SET ASIDE.

BEAT CREAM LIGHTLY WITH EGGS, LEMON PEEL AND SUGAR. STIR MIXTURE INTO PUMPKIN PUREE, ADD SALT, GINGER, CINNAMON AND CLOVES. MIX WELL THEN SPOON OVER HAGGIS, FILLING CASE FULL.

BAKE AT 180°C (360°F) UNTIL SET AND GOLDEN BROWN, APPROXIMATELY 1 1/4 HOURS. THIS DISH CAN BE SERVED HOT OR COLD AS A STARTER OR A DESERT. THIS RECIPE MAKES 2 PIES.

Ann Skally

INGREDIENTS

- 2 x 23cm cooked shortcrust flan case
- 500gms (18oz) haggis
- 500gms (18oz) pumpkin puree
- 275ml (10fl.oz) fresh cream
- 3 eggs 150gms (5.3oz) caster sugar
- 1/2 teaspoon salt
- Grated peel of large lemon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground cinnamon

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SCOTTISH PUMPKIN PIE



WINTER IN THE HILLS BROUGHTON
Photography John Hamlin

Corn Fed Chicken with Haggis, Bashed Neeps and Champit Tatties

METHOD

STUFF CHICKEN SUPREMES WITH HAGGIS, SEASON AND ROLL IN TIN FOIL INTO SAUSAGE SHAPED CYLINDERS, COOK IN HOT OVEN 200°C (390°F) FOR 14-16 MINUTES, LEAVE TO REST, THEN SLICE IN EVEN SLICES.

PUT THE WARM SEASONED POTATO AND TURNIP PUREE INTO TWO SEPARATE PIPING BAGS, CUT OFF ENDS AND THEN CAREFULLY PUT THE TWO PIPING BAGS INTO ONE MORE, THIS WILL LET YOU PIPE THE TWO PUREES AT THE SAME TIME GIVING GOOD VISUAL IMPACT.

WARM THE BABY CARROTS AND ASPARAGUS IN BOILING SALTED WATER, THEN TOSS IN BUTTER AND WARM PARSNIP PUREE AND QUENELLE WITH TWO LARGE DESSERT SPOONS. WARM MALT WHISKY JUS AND ASSEMBLE DISH AS PER PHOTOGRAPH.

FOR THE MALT WHISKY JUS, MELT 30G (1.1OZ) OF BUTTER IN A THICK BOTTOMED PAN, THEN ADD THE CHOPPED VEGETABLES AND COOK GENTLY FOR 2-3 MINUTES. NEXT, ADD MALT WHISKY AND FLAMBÉ. ADD BROWN STOCK AND REDUCE BY TWO THIRDS. FINALLY REMOVE FROM THE HEAT, SEASON AND WHISK IN THE REMAINING BUTTER AND KEEP WARM WITHOUT BOILING.

SERVES 4.

INGREDIENTS

4 x 175gms (6.2oz) corn fed
Chicken supremes
300gms (10.6oz) haggis
200gms (7.1oz) turnip puree
200gms potato puree
200gms parsnip puree
8 baby carrots (blanched)
8 asparagus spears (blanched)
4 sprigs of thyme
20gms (0.7oz) butter

Malt whisky jus:

60gms (2.1 oz) butter
50gms (1.8oz) chopped vegetables
60ml (2.2fl.oz) malt whisky
1ltr (36.4fl.oz) brown stock



CORN FED CHICKEN WITH HAGGIS, BASHED NEEPS AND CHAMPIT TATTIES



MORNING FROST HERIOT
Photography John Hamlin

Haggis Wrapped Venison Medallions, with Savoy Potatoes

METHOD

FOR THE SAUCE, IN A SAUCE PAN, REDUCE THE RED WINE AND SHALLOTS TO A GLAZE, THEN ADD THE VENISON STOCK AND REDUCE TO 275ML (10FL.OZ) VOLUME. STRAIN AND KEEP TO THE SIDE.

FOR THE POTATOES, FRY THE SLICED ONION WITH THE CHOPPED THYME, SALT, PEPPER, SUGAR AND BUTTER UNTIL GOLDEN BROWN AND SOFT. ARRANGE LAYERS OF POTATO AND ONION MIXTURE IN THE TARTLET MOULDS UNTIL FILLED. THE TOP LAYER SHOULD BE POTATO. COVER WITH A KNOB OF BUTTER AND FILL WITH CHICKEN STOCK. COOK IN A PRE HEATED OVEN AT 160°C (320°F) UNTIL GOLDEN BROWN AND ALL THE STOCK HAS BEEN ABSORBED.

FOR THE VENISON, IN A HOT PAN SEAL AND BROWN THE VENISON BUT DO NOT OVERCOOK IT. ALLOW TO DRAIN ON KITCHEN PAPER. TOP THE VENISON WITH A GENEROUS AMOUNT OF HAGGIS AND THEN WRAP IN THE CAUL TO HOLD IT TOGETHER. NEXT RE-SEAL THE VENISON AND PLACE IN THE OVEN FOR 12 MINUTES OR UNTIL COOKED MEDIUM RARE. TAKE OUT AND ALLOW THE MEAT TO REST FOR 3 MINUTES BEFORE CARVING INTO MEDALLIONS.

TO SERVE

WILT THE SPINACH AND DIVIDE ON TO THE DINNER PLATES, THEN PLACE A POTATO CAKE ON TOP. SERVE 3 VENISON MEDALLIONS ON EACH POTATO WITH THE RED WINE SAUCE AND ADD GARNISH.

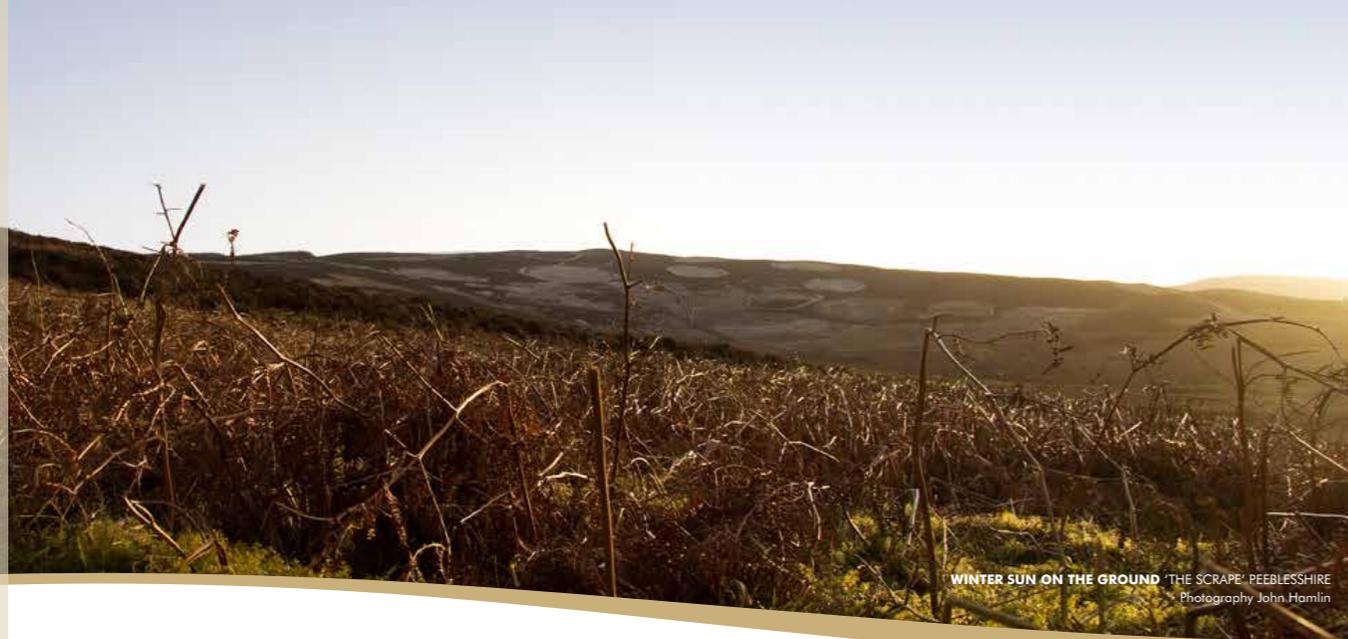
SERVES 4.

INGREDIENTS

- 1/2 loin of venison (larder trimmed)
- 425gms (15oz) haggis
- Some crépinette/caul to wrap the venison
- 250gms (8.8oz) butter
- Salt & pepper
- 1 large onion, finely sliced
- Fresh chopped thyme
- 4 medium potatoes, peeled and sliced
- 550ml (20fl.oz) chicken stock
- 1.1ltr (40fl.oz) venison stock
- 1 large glass red wine
- 6 finely chopped shallots
- 4 portions of Spinach, picked & washed
- 1 pinch sugar
- 117mm (4in) tartlet moulds



HAGGIES WRAPPED VENISON MEDALLIONS, WITH SAVOY POTATOES



Haggis Spring Rolls, with Sweet Potato and Ginger, Blackberry & Whisky Jus

METHOD

PLACE THE GINGER, SWEET POTATO AND ORANGE JUICE IN A PAN AND SIMMER UNTIL TENDER. PUREE FINELY AND FINISH WITH CORIANDER JULIENNE. MAKE 2 THIN SPRING ROLLS FROM THE SPRING ROLL SHEET, SEAL WITH EGG AND ROLL TIGHTLY. DEEP FRY AND DRAIN WELL.

MAKE LAYERS WITH REMAINING HAGGIS AND THE SWEET POTATO PUREE IN A RING 5CM IN DIAMETER, 4CM HIGH.

TO SERVE

PLACE HAGGIS IN TOP LEFT-HAND CORNER, STAND THE SPRING ROLLS CROSSING ON THE HAGGIS. GARNISH WITH THE BLACKBERRIES AND FINISH WITH THE WHISKY JUS, MONTIED WITH THE BUTTER. DRIBBLE AROUND AND USE A MOUND OF SPINACH TO GARNISH.

RECIPE MAKES ONE SERVING, INCREASE INGREDIENTS AS REQUIRE

INGREDIENTS

80gms (2.8oz) sweet potatoes, roughly chopped
 Large pinch of ginger
 8ml (0.4fl.oz) orange juice
 Pinch of Salt
 2gms (0.1oz) pepper
 120gms (4.4oz) haggis
 1 spring roll sheet
 1 egg yolk
 2 stems of coriander
 5 blackberries
 8ml (0.4fl.oz) veal jus
 12gms (0.4oz) butter
 Cooked spinach





Fair fa' your honest sonsie face
Great chieftain o' the puddin' race!
Aboon them a' ye tak your place
painch, tripe, or thairm:
Weel are ye worthy of a grace
As lang's my arm

Robert Burns

A FLAVOUR OF SCOTLAND

A CULINARY TRIBUTE TO THE VERSATILITY OF HAGGIS



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