Gluten Free Haggis

Make a traditional Scottish haggis, but gluten free!

Method

	Ingredients	%	Example Batch (g)
1	GLUTEN FREE HAGGIS MIX 1.5KG PACK, SJ# SE62064	27.8%	2,780
2	PLUCK TOPS	27.8%	2,780
3	BEEF SUET	16.6%	1,660
4	WATER	27.8%	2,780
		100%	**10,000**

1	Remove windpipe from plucks. Wash and boil for a minimum of 30 minutes, then mince.
2	Blend minced suet, meat and haggis mix, then add stock/water and mix thoroughly
3	Fill into casings, tie ends and re-cook for 1.25-1.5 hours at 80 degrees celsius
4	When cool, slice into 10-15mm thick pieces and remove casing

Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins, turn during cooking.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at **www.scobiesdirect.com**

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