

Highlander Haggis

The Highlander Haggis Mix is a really popular choice. Its made with more pepper for a spicy kick.

Method

Ingredients	%	Example Batch (g)
1 HIGHLANDER HAGGIS SEASONING 10KG PAIL, SJ# SE62105	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

© 2025

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail: info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547