

Gluten Free Haggis

Make a traditional Scottish haggis, but gluten free!

Method

Ingredients	%	Example Batch (g)
1 GLUTEN FREE HAGGIS MIX 10KG SACK, SJ# SE62108	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

Pre-heat oven to 220°C, fan oven to 200°C, Gas mark 7
Place the stuffing into either an ovenproof dish or if formed into stuffing balls on a greased baking sheet.
Bake for 25-30 minutes until piping hot.

Serving Suggestion



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

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