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 220ºC, fan oven to 200ºC, 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
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