

Vegetarian Haggis

A delicious vegetarian vaggis.

Method

| Ingredients | % | Example Batch (g) |
|--|-------------|-------------------|
| 1 HAGGIS MIX 1.135KG, SJ# SE60258 | 27.8% | 2,780 |
| 2 VEGETABLE OIL | 16.6% | 1,660 |
| 3 HOT WATER | 27.8% | 2,780 |
| 4 DICED ONION | 11.2% | 1,120 |
| 5 FROZEN DICED TURNIP, LEEKS, CARROTS AND PEAS | 16.6% | 1,660 |
| | 100% | 10,000 |
| 1 Mix all ingredients together | | |
| 2 Fill into artificial casings | | |
| Cook in water or steam at 80 degrees C (176F) for 90 minutes or until contents reach 72 degrees C (160F) internal temperature. | | |

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

© 2026

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