

## Fruit and Nut Haggis

A delicious fruit and nut haggis.

### 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 SULTANAS	8.3%	830
5 BROKEN WALNUTS/HAZELNUTS	8.3%	830
6 DICED ONION	11.2%	1,120
	<b>100%</b>	<b>10,000</b>

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

Image: Fruit and Nut Haggis

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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