

## Chicken Balmoral

A true Scottish classic - Chicken Balmoral is chicken stuffed with haggis, and then wrapped in bacon.

### Method

#### Ingredients

		%	Example Batch (g)
1	CHICKEN BREAST	60.0%	6,000
2	HAGGIS	10.0%	1,000
3	CREAMY MIXED PEPPERCORN SAUCE 3KG PAIL, SJ# MM16302	30.0%	3,000
		<b>100%</b>	<b>10,000</b>

- 1 Stuff the chicken breasts with the haggis
- 2 Wrap each chicken breast in bacon
- 3 Pour over sauce on chicken or beside it on plate.

### Cooking Suggestion

Pre-heat oven to 180°C place the product in the centre of the oven and cook for 20-30mins. Turn during cooking. Ensure the product is piping hot before serving.

### Serving Suggestion



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

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