

Vegetarian Haggis with Vegetables

Our multi award winning mix contains, oatmeal, onions and spices to make the perfect vegetarian haggis.

Method

| Ingredients | % | Example Batch (g) |
|---|-------------|-------------------|
| 1 HAGGIS MIX 10 x 1.135Kg (11.35Kg), SJ# SE60256 | 27.8% | 2,780 |
| 2 VEGETABLE OIL | 16.6% | 1,660 |
| 3 STOCK OR 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 | | |
| 3 Cook in water or steam at Cook in water at 80 degrees C (176F) for 90 minutes or until contents reach 72 degrees C (160F) internal temperature. | | |

Serving Suggestion



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

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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