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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