

Haggis Croquette, Pickled Turnip and Potato Tuile



Serves: 4

Profitability:

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Ingredients:

250g Haggis, sliced into 4 pieces

30g plain flour

1 egg

150g breadcrumbs

1 turnip, peeled

50ml white wine vinegar

10g caster sugar

100ml double cream

1 large rooster potato, peeled & cut julienne

10ml rapeseed oil

Steps:

Pickled Turnip

Mix the vinegar, caster and 100ml water in a saucepan and bring to the boil. Once boiled, leave

to cool slightly

Slice half of the turnip and cut julienne and add to the pan to infuse³. Once cool, store in a small container in the fridge

Turnip Purée

Chop up the rest of the turnip and put in a pot with enough water to cover it and cook until soft. Strain the water then add the cream and bring it to the boil

Blend until smooth, season with salt then put it in the fridge to cool until ready to use

Potato Tuile

Mix the potato with the rapeseed oil and add salt and pepper

Scatter on a tray with greaseproof paper making sure the pieces of potato overlap each other. Cook in the oven at 200°C for around 10 minutes until golden brown colour and crisp

Transfer to a wire rack to cool until ready to use

Haggis Croquette

Roll the haggis pieces into croquette shapes

Pane in the flour, egg, then breadcrumbs to coat evenly

Place in fridge until it's firmed up slightly

To assemble

Deep fry the haggis in the fryer until golden brown and crispy

Place a dessert spoonful of the purée on to the middle of the plate and smear it around to form a large circle and place a handful of turnip on top

Place the haggis on top and garnish with the tuile