

Traditional Fayre with Flair: Haggis, Neeps & Tatties



Serves: 3

Profitability:

Author: Stuart Middleton

Ingredients:

400g haggis

2 carrots, peeled & diced

½ swede, peeled & diced

12 small baby turnips

4 sheets filo pastry

75ml cream

5g chives, chopped

1 small onion, diced

1 tbsp wholegrain mustard

100g Meadowland Professional Spread

5g Knorr Vegetable Bouillon

400g Maris Piper potatoes, peeled

25g granulated sugar

5g parsley

Steps:

Layer 2 sheets of filo pastry on top of each other, buttering between layers. Shape the haggis into a sausage and place on pastry. Roll into a cigar shape, crimp the edges and chill

Boil the potatoes until soft. Boil the swede and carrots in slightly salted water with the sugar until tender

Prep baby turnips and roast with 1 tbsp oil and seasoning, until tender

Place haggis roll in oven at 190°C

Sweat off the onion in a saucepan then add mustard, bouillon, cream and 20ml water and bring to the boil. Add the chives and serve in a quaich to be passed around the table

Purée the carrots and swede with 20g of the butter and keep warm

Mash the potatoes with remaining butter and place into a piping bag with a large plain nozzle

Take haggis out of oven and slice at an angle

TO ASSEMBLE

Sweep the purée all the way around the plate and pipe the mash slightly off centre

Stand the haggis up on the left hand side of the mash and add the baby turnips

Garnish with a sprig of parsley. Add some chive flowers for colour and serve