



Taste of Scotland Recipe 1 - Simon Howie Haggis Parcels

Ingredients: Serves 4

Haggis Parcels:

- 4 x 80g disc of Simon Howie Original Haggis
- 4 x 30g creamed mashed potato
- 4 x 30g bashed neeps
- 4 x feuille de brick (available at leading delicatessen stores)
- 1 x whole egg
- 4 x 30cm lengths of string
- Silicone paper for baking tray

Vegetable Garnish:

- 20 x small peeled shallots
- 12 x 15g cubes of carrots
- 12 x 15g celeriac
- 100ml olive oil
- salt and pepper to season

Whisky Sauce:

- 200ml of reduced veal stock or beef gravy
- 100ml double cream
- 100ml blended whisky or single malt

Method:

Haggis Parcels

1. Cut a disc from Simon Howie Original Haggis.
2. Using a large tablespoon, shape potato and turnip onto a haggis disc side by side.

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Method:

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3. Place disc of feuille de brick onto flat surface and place haggis into the middle
4. Lightly brush edges of pastry with beaten whole egg
5. Bring all edges together to form a parcel shape and lightly knot with string to keep parcel in shape
6. Gently brush outside with beaten egg. Place onto a baking tray lined with silicone paper
7. Repeat steps 1-6 to make 4 parcels
8. Cook in a pre-heated oven at 180C (Gas mark 5) for approx 15 minutes. Take out, cut string with scissors and remove. Place on the centre of plate and garnish.

Method:

Vegetable Garnish

1. Heat a non stick frying pan and add olive oil. Place shallots, carrots, celeriac into a pan and cook to gain an even colour. Place onto a baking tray and cook in a pre-heated oven at 180 C (Gas Mark 5) for approx 5-6 minutes. Keep warm.

Method:

Sauce:

1. Boil veal stock to a coating consistency. Add double cream, re-boil to thicken and add whisky to flavour.