



Taste of Scotland Recipe 2 - Simon Howie Haggis Truffles

Ingredients: Serves 4 for a starter (2 per portion)

320g seasoned Simon Howie minced beef
160g Simon Howie Original Haggis
50g Breadcrumbs
50g Medium Oatmeal
2 whole eggs beaten

Method:

1. Weigh minced beef into 40g portions
2. Weigh haggis into 20g and make into a ball shape
3. Roll minced beef portions into a ball shape and flatten out with palm of hand.
4. Place a ball of haggis into the middle of the minced beef and fold to create a round shape, completely encasing the haggis
5. Mix oatmeal and breadcrumbs together
6. Lightly roll in plain flour, then into beaten egg and coat in oatmeal and breadcrumb mixture.
7. Place onto an ovenproof baking tray and cook in pre-heated oven Gas mark 6, 200 C for approximately 20 minutes.
8. Remove and keep warm

To serve:

1. Cut haggis truffles in half and serve with small side salad and a mustard mayonnaise dip.