

Haggis, Neeps & Tatties

Ingredients

- 500g Potato
- 1 tin Grants Haggis (392g)
- 375g Turnip
- 50g fine sliced onion
- 2 tsp Bisto
- Water for boiling potato & turnip
- 300ml water for gravy
- ½ tsp Mixed Herbs
- Knob of butter x 3
- Splash of Semi-Skimmed Milk

Options

- If you are going to eat this fresh, it's much nicer with a Creamy Pepper Sauce. This recipe uses a beef & onion gravy as it's better for freezing
- Rather than put the gravy over the food before freezing, you can freeze single portions of gravy in small plastic tubs. These can then be defrosted, reheated and applied to the food at the time of serving.

Equipment

- 2 large saucepans
- 1 medium saucepan
- 1 medium casserole dish
- Sharp knife
- Ice-Cream Scoop
- Basic utensils – nothing special!

Preparation

- Get the ingredients and equipment ready.
- Get the potato and turnip diced
- Slice the onion

Method

Pop the potato in a large saucepan and cover with water. Add a little salt then bring to the boil. Simmer for 20 minutes.

At the same time, pop the turnip in a large saucepan and cover with water. Add a little salt then bring to the boil. Simmer for 20 minutes. You may need to add a bit more water as it simmers.

Once soft, drain then mash the potato with a knob of butter and a splash of milk. See the Techniques sheet for more details for making mashed potato.

Once soft, drain and mash the turnip with a knob of butter.

Allow the potato and turnip to cool.

Add the onions to the small saucepan, with a knob of butter. Lightly fry and soften them for 5 minutes.

Add the 300ml of water and the mixed herbs to the pot.

Mix the Bisto in a cup with a splash of water until there are no lumps.

Once the water comes to the boil, add the Bisto and simmer for 5 minutes.

Remove the top lid from the tin of haggis. Use the tin opener to cut the bottom from the tin and use this, in situ, to push the haggis into the casserole dish. Breakup the haggis with two forks.

Do not heat the haggis.



Portions

| | |
|--------------------|---------------|
| Number of portions | 3 |
| Final Portion Size | 500g |
| Storage Container | Large Plastic |

Storage

This can be served fresh but also ideal for freezing in a plastic tray for individual meals.

Add two balls of potato to one end of the box.

Add two balls of turnip to the centre section.

Add two spoons of haggis to the other end. Why use a spoon and not the scoop? The haggis is quite dense and may damage your ice-cream scoop!

Add the onion gravy to a small plastic tub for freezing.

You could pour a ladle of onion gravy over the top of it all in the box, but it makes for a very soggy meal when you reheat it. Not to my liking!

Heating & Serving

Heating instructions from thawed are a guide only.



5 min

Adjust times if heating from frozen.

Be sure the meal is piping hot throughout before serving.

Best eaten from the tray.

If the gravy is in a separate tub, heat it in the microwave and once piping hot, pour it over the haggis, neeps & tatties.

**Once defrosted, consume within 24 hours.
Do not refreeze.**

Techniques & Principles

This recipe only requires one specific technique that is worth a mention.

- Slicing Potato
- Slicing and dicing Turnip
- Making Onion Gravy



Dicing the Turnip



Sliced Potato and Diced Turnip ready to cook



Fine slicing the onion



Onion gravy with the Bisto and Herbs



Two serving options.

- Gravy in a separate tub
- Gravy included with the meal