

HAGGIS

*RECIPE CREATED BY CHEF JOHN HIGGINS,
DIRECTOR OF THE GEORGE BROWN CHEF SCHOOL

SUGGESTED PAIRING:
INNIS & GUNN ORIGINAL



RECIPE SERVES 4

INGREDIENTS

1 SHEEP'S PLUCK (HEART, LIVER, LUNGS, KIDNEY FAT), ROUGHLY CHOPPED	8 TBSP. GROUND ALLSPICE
1 BEEF BUNG CAP (OR SHEEP STOMACH), PRE-SOAKED TO REMOVE SALT	4 TBSP. DRIED THYME
4 LARGE ONIONS, ROUGHLY CHOPPED	8 TBSP. BLACK PEPPER
1 KG STEEL CUT OATS	LAMB OR BEEF STOCK (AS NEEDED)
	SALT TO TASTE

METHOD

1. IN A LARGE POT, RENDER THE KIDNEY FAT AND ADD BOTH THE SHEEP'S PLUCK AND ONIONS.
2. ADD A PINCH OF SALT AND COOK UNTIL ORGANS ARE COOKED THROUGH (APPROX. 20 MINS).
3. PASS MIXTURE INCLUDING ALL JUICES THROUGH A FINE MEAT GRINDER PLATE.
4. RETURN MIXTURE TO THE POT, ADDING OATS AND SPICES (NOTE: MIXTURE SHOULD BE THICK BUT NOT DRY, ADD STOCK AS REQUIRED TO KEEP MOIST).
5. COOK MIXTURE UNTIL THE OATS ARE TENDER.
6. SEASON AGGRESSIVELY WITH BLACK PEPPER AND SALT TO TASTE.
7. WHILE STILL WARM, LOAD THE MIXTURE INTO A SAUSAGE STUFFER AND FILL THE CASING.
8. BAKE FOR ONE HOUR IN A MODERATELY HEATED OVEN (350°F) AND SERVE WITH BASHED NEEPS AND CHAMPIT TATTIES.

HAGGIS SCOTCH EGGS

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DIRECTOR OF THE GEORGE BROWN CHEF SCHOOL

SUGGESTED PAIRING:
INNIS & GUNN TOASTED OAK IPA



RECIPE SERVES 4

INGREDIENTS

4	EGGS, HARD-BOILED
2	EGGS, BEATEN
200 G	PORK SAUSAGE, UNCOOKED
250 G	HAGGIS
125 ML	ALL-PURPOSE FLOUR, SIFTED
250 ML	DRIED BREAD CRUMBS, FINE

METHOD

1. PRE-HEAT OVEN TO 350°F AND HEAT OIL IN DEEP-FRYER TO 375°F.
2. PLACE EGGS INTO A SAUCEPAN AND COVER WITH WATER.
3. ONCE WATER HAS COME TO A BOIL, COVER THE SAUCEPAN AND REMOVE FROM HEAT LEAVING EGGS TO SIT FOR 10–12 MINUTES. REMOVE FROM HOT WATER, COOL AND PEEL.
4. MIX THE HAGGIS AND SAUSAGE WELL. FLATTENED INTO FOUR PATTIES, SURROUND EACH HARD-BOILED EGG WITH THE MIXTURE.
5. VERY LIGHTLY FLOUR THE SURROUNDED EGGS, COAT WITH BEATEN EGG AND ROLL IN BREAD CRUMBS. COAT WITH BEATEN EGG AGAIN AND ROLL IN BREAD CRUMBS TO COVER EVENLY.
6. DEEP FRY UNTIL GOLDEN BROWN AND BAKE IN THE PREHEATED OVEN FOR 10 MINUTES.
7. CUT IN HALF AND SERVE OVER A BED OF LETTUCE AND GARNISH WITH SLICED TOMATOES.