

## Highlander Haggis

The Highlander Haggis Mix is a really popular choice. Its made with more pepper for a spicy kick.

### Method

| Ingredients |   | %           | Example Batch (g) |
|-------------|---|-------------|-------------------|
| 1           | HIGHLANDER HAGGIS MIX 1KG PACK, SJ# SE62101   | 27.8%       | 2,780             |
| 2           | PLUCK TOPS  | 27.8%       | 2,780             |
| 3           | BEEF SUET   | 16.6%       | 1,660             |
| 4           | WATER   | 27.8%       | 2,780             |
|             |   | <b>100%</b> | <b>10,000</b>     |
| 1           | Remove windpipe from plucks. Wash and boil for a minimum of 30 minutes, then mince. |             |                   |
| 2           | Blend minced suet, meat and haggis mix, then add stock/water and mix thoroughly     |             |                   |
| 3           | Fill into casings, tie ends and re-cook for 1.25-1.5 hours at 80 degrees celsius    |             |                   |
| 4           | When cool, slice into 10-15mm thick pieces and remove casing                        |             |                   |

### Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins, turn during cooking.

### Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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