

## Gluten Free Haggis

Make a traditional Scottish haggis, but gluten free!

### Method

Ingredients	%	Example Batch (g)
1 GLUTEN FREE HAGGIS MIX 10KG SACK, SJ# SE62108	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

Pre-heat oven to 220°C, fan oven to 200°C, Gas mark 7  
Place the stuffing into either an ovenproof dish or if formed into stuffing balls on a greased baking sheet.  
Bake for 25-30 minutes until piping hot.

### 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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Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS  
Tel: 01355 237041 Fax: 01355 263585 e-mail: [info@scobiesdirect.com](mailto:info@scobiesdirect.com)

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE  
Tel: 028 9084 1025 Fax: 028 9084 3547