

Vegetarian Haggis

A delicious vegetarian vaggis.

Method

| Ingredients | % | Example Batch (g) |
|--|-------------|--------------------------|
| 1 HAGGIS MIX 1.135KG, SJ# SE60258 | 27.8% | 2,780 |
| 2 VEGETABLE OIL | 16.6% | 1,660 |
| 3 HOT WATER | 27.8% | 2,780 |
| 4 DICED ONION | 11.2% | 1,120 |
| 5 FROZEN DICED TURNIP, LEEKS, CARROTS AND PEAS | 16.6% | 1,660 |
| | 100% | 10,000 |

| | |
|---|--|
| 1 | Mix all ingredients together |
| 2 | Fill into artificial casings |
| 3 | Cook in water or steam at 80 degrees C (176F) for 90 minutes or until contents reach 72 degrees C (160F) internal temperature. |

Cooking Suggestion

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

Serving Suggestion

Image: Vegetarian Haggis

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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