

Fruit and Nut Haggis

A delicious fruit and nut haggis.

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 SULTANAS	8.3%	830
5 BROKEN WALNUTS/HAZELNUTS	8.3%	830
6 DICED ONION	11.2%	1,120
	100%	10,000

- 1 Mix all ingredients together
- 2 Fill into artificial casings
- 3 Cook in water or steam at Cook in water 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: Fruit and Nut Haggis

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

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