

## Vegetarian Haggis with Vegetables

Our multi award winning mix contains, oatmeal, onions and spices to make the perfect vegetarian haggis.

### Method

Ingredients	%	Example Batch (g)
1 HAGGIS MIX 10 x 1.135Kg (11.35Kg), SJ# SE60256	27.8%	2,780
2 VEGETABLE OIL	16.6%	1,660
3 STOCK OR WATER	27.8%	2,780
4 DICED ONION	11.2%	1,120
5 FROZEN DICED TURNIP, LEEKS, CARROTS AND PEAS	16.6%	1,660
	<b>100%</b>	<b>10,000</b>
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.		

### 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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