

Haggis Cooking Recommendations

Haggis is a traditional Scottish dish with a rich history and unique flavour, often associated with Scotland's cultural heritage and culinary traditions.

It has a crumbly texture, and the flavour is savoury, nutty, and slightly spiced, making it hearty and satisfying.

Haggis is typically served with “neeps and tatties” (mashed turnips and potatoes) and a whisky cream or peppercorn sauce.

This is our recommended method for baking a haggis as it is very quick and easy to follow.



Method:

Preheat the oven to 180C/ Fan 160C.

Prick all over with a fork, wrap in foil like a baked potato and place on a baking tray.

Add about 2.5cm of water in the bottom of the tray and bake in the oven for 1 hour 30 minutes until piping hot throughout.

To serve, split open the haggis with a sharp knife and spoon the contents over neeps and tatties or serve separately.

Fordhall Farm
Shop

