

# NOT JUST FOR BURNS NIGHT

5 delicious, easy-to-make  
Haggis recipes







# HAGGIS BON-BONS



DIFFICULTY

Easy



TIME TO MAKE

±30 mins



SERVES

2

Utterly moreish, these Haggis bon-bons are wonderfully meaty, perfectly crunchy and dangerously addictive. Perfect as a starter between 2, this recipe is surprisingly easy to make and even easier to gobble down.

## INGREDIENTS

150g FruitPig Haggis

2 large eggs

100g plain flour

100g Panko breadcrumbs

1.5L vegetable oil

Lemons

## METHOD

1. Pour your vegetable oil into a deep fat fryer (or large pot). Make sure to add enough oil to completely submerge the bon-bons when cooking. Bring to 170°C.
2. Cut open your FruitPig Haggis and measure out 7x 15-20g chunks.
3. Grabbing each chunk, squeeze tightly and roll until you have a nice tight ball. (The end result should be roughly the size of a small ping pong ball)
4. Roll the balls in a little plain flour, coat in beaten egg and roll in Panko breadcrumbs.
5. Place in your fryer basket/pot and cook for 30-45 seconds or until the Panko turns medium golden brown. Lift out and shake off gently.

Serve immediately with a squeeze of fresh lemon. **Trust us!**







# HAGGIS RAVIOLI WITH A SAGE BUTTER SAUCE



**DIFFICULTY**  
Moderate



**TIME TO MAKE**  
60-90 mins



**SERVES**  
2

Is there anything better than pockets of hearty Haggis encased in fresh pasta with lashings of sage butter? Probably not. This recipe makes enough for two (or one very hungry individual!) Grab an apron, pop on your favourite tunes and enjoy making this labour of love.

## INGREDIENTS

150g FruitPig Haggis  
240g plain flour  
3 large eggs  
100g unsalted butter  
8 finely chopped sage leaves  
(dried sage works too!)  
Salt  
Black pepper

## METHOD

1. Start by making the pasta. We'd advise looking on YouTube, but here's a quick FP breakdown... Pour your flour onto a worktop and create a hole in the centre. Drop the eggs into the middle and quickly whisk in the flour. Once combined start the kneading process. This will take roughly 10 minutes - or until your dough has lost all sticky-ness and is a tight ball. Chill in the fridge for 30 mins.
2. While your dough is chilling, make your sage butter sauce. Melt your butter in a frying pan, add your sage leaves, salt and pepper and simmer on a low heat. Set aside after 5 minutes.
3. Roll out  $\pm$  30cm rectangular pieces of pasta and gently feed into a pasta maker. Keep feeding through until pasta is almost see-through underneath your fingers.
4. Weigh out roughly 5-7g of Haggis and roll into small balls. Place the balls in the centre of the pasta. Bring one side of the pasta up until it covers the Haggis completely. Using your hands, gently cup around each pocket of Haggis. Once fairly tight, cut around each pocket using a pasta roller/knife.
5. Add your pasta into a pot of salted, boiling water and cook for 8-10 mins. Once cooked, transfer to your frying pan with sage and garlic butter. Toss and coat. Devour.







# CHEESY HAGGIS TOASTIE



DIFFICULTY

Easy



TIME TO MAKE

±20 mins



SERVES

1

A classic with a twist. An utterly indulgent, ooey gooey cheese toastie with a generous sprinkling of FruitPig Haggis. Perfect on its own or with a dollop of your favourite dipping sauce.

## INGREDIENTS

50-75g FruitPig Haggis  
80-100g Gruyère cheese  
2 thick slices of bread  
2 tbsp butter  
Salt  
Black pepper

## METHOD

1. On a heated pan, lightly fry your FruitPig Haggis for a few minutes. Our Haggis is already cooked - this simply warms it and gives it a slight crunch for the toastie.
2. Set your Haggis aside, and melt 2 tablespoons of butter in your frying pan on a **low heat**.
3. Grab your slices of bread and put them into the frying pan, allowing them to soak up the butter. The butter-soaked sides will be the inside of your toastie. Low and slow is the mantra - spend 3+ mins on this and flip once a lovely golden brown.
4. Add a generous layer of shredded cheese, then layer on your fried Haggis, followed by a final layer of cheese. Cover with the second slice of bread.
5. Gently press down, cover with a lid and leave undisturbed for another 3-4 mins. **Don't be tempted to increase the heat.** Repeat the process on the other side.
6. Plop onto a plate, add a dollop of your favourite sauce and enjoy!





# HAGGIS SAUSAGE ROLLS



**DIFFICULTY**

Easy



**TIME TO MAKE**

60 mins



**SERVES**

4

These Haggis sausage rolls are flaky mouthfuls of heaven. Whether you go heavy on the Haggis or add just a sprinkling, you're in for an absolute treat. Also a top 3 hangover cure.

## INGREDIENTS

FruitPig Haggis (variable amount)

Butcher's sausage meat (variable amount)

Roll of puff pastry

1 egg

## METHOD

1. Set your oven to 180°C and get your puff pastry out the fridge, allowing to come to room temperature.
2. Mix your Haggis and good quality sausage mince together. We tested a 50g/50g recipe and an 80g/20g Haggis/sausage mixture. Both were delicious.
3. Gently roll out your puff pastry and cut into rectangles (size as you wish).
4. Place your Haggis/sausage mixture in the centre of the puff pastry. Brush egg mixture around the edges and fold pastry until meat is covered.
5. Score along the top and pop into the oven. Cook for 35-45 minutes or until gloriously brown.

You know the drill...serve with a sauce of your choice.







# TWICE BAKED, HAGGIS & BACON POTATOES



DIFFICULTY

Easy



TIME TO MAKE

90 mins



SERVES

4

Potatoes are a top-tier food. Baked, fried, mashed - they are bloody fantastic. So twice-baked and stuffed with FruitPig Haggis, bacon and cheese? Chef's kiss!

## INGREDIENTS

100g FruitPig Haggis

4 rashers FruitPig bacon

4 large baking potatoes

120g grated cheese (any)

Fresh chives

Sour cream

NB: This shot was taken **before** we added a generous layer of cheese and popped back in the oven for a second bake.

## METHOD

1. Set your oven to 220°C. Don't forget to lightly brush your baking potatoes with vegetable oil. Pop these in to bake for 50+ minutes. You'll know they're ready when the skin is slightly crispy but the potato (when cut open) is nice and soft.

2. While your potatoes are cooking, cut your bacon into small pieces and fry until nice and crispy. Shred your cheese, chop your chives and whatever else you feel like adding!

3. Once the potatoes have cooked (and cooled enough to cut open), scoop out the insides. In a large bowl, mash the softened potato until fluffy and add your bacon, Haggis and chives. Season to your liking.

4. Scoop your filling back into the now empty potato skins. Top generously with cheese and put back into the oven for another 10-15 mins to meld everything together. (Grill for 5 mins if you're feeling fancy.)

5. Top with a sprinkling of chives and sour cream. Try not to burn your tongue as you snarf it down!

