



Ingredients

- 464gms SQF Scotch Haggis
or SQF Vegetarian Haggis
(2 tins drained weight)
- 1 tsp minced ginger
- 2 cloves garlic, minced
- 1 small chilli finely chopped
- 1tbsp vegetable oil
- 1 small onion, minced
- 1 egg
- 1 tsp teaspoon turmeric
- 1 tsp garam masala
- 1 tbsp freshly chopped coriander
- 4 mint leaves, chopped
- 1 medium potato, finely grated
- salt and pepper

SPICY INDIAN HAGGIS KOFTAS

(SERVES 4 AS A STARTER PORTION)

Method

Place the Haggis in a larger bowl, and add ginger, garlic, chilli, onion, egg, tumeric, garam masala, coriander, mint, potato, and a little extra seasoning to taste.

Mix well (You'll have to use your hands for this one).

Form golf ball sized balls with the haggis mixture, and set aside for a few minutes.

Heat oven to 180°C.

Place your koftas on a non-stick baking sheet and roast for 25 minutes or until cooked through, and slightly browned.

Serve hot, with nan bread or Chapati, sliced cucumber, spring onion and a fresh tomato and mint salad.

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