A FLAVOUR OF SCOTLAND
A CULINARY TRIBUTE TO THE VERSATILITY OF HAGGIS

SIXTEEN RECIPES FOR YOU TO ENJOY, INSPIRED BY THE BEAUTY
OF THE SCOTTISH LANDSCAPE

BROUGHT TO YOU BY STAHLY QUALITY FOODS
In the early 1900’s my Grandfather Fred Stahly Snr. established a butcher shop in Dunfermline, Fife. He sold both meat and many other products including Haggis and Black Pudding.

My parents, Fred Jnr. and Ann continued and developed the business, winning many awards for Haggis and Black Pudding until their retirement in 1994.

Now in the third generation, I have taken our original highly acclaimed award winning Haggis recipe and packaged it in a tin to suit the ever demanding international marketplace.

I have often been asked by people of many nationalities “What do I do with a haggis?”

This was my inspiration to bring together a collection of recipes using Stahly Quality Foods Tinned Haggis, demonstrating it’s true potential as a very versatile food, both as a gourmet dish and as an everyday meal.

Inside you will find some of our own family recipes from my mother Ann Stahly together with more elaborate dishes from some of Scotland’s top chefs giving you options for a quick supper or a special dinner party.

I hope these recipes will inspire you to appreciate the versatility of SCOTLAND’S NATIONAL DISH.

KEN STAHLY
Managing Director
Stahly Quality Foods Ltd.

EILEAN DONAN CASTLE
KYLE OF LOCHALSH
A WARM SALAD OF ROAST SCALLOPS WITH HAGGIS AND SMOKED BACON

METHOD
FORM HAGGIS INTO SMALL PATÉS AND PAN FRY ON BOTH SIDES. CRISP BACON AND RESERVE BOTH IN A WARM PLACE. PAN FRY THE SCALLOPS IN A PRE-HEATED PAN, WITH A LITTLE OLIVE OIL. COOK FOR ONE MINUTE FOR ABOUT ONE MINUTE UNTIL SEARED THEN TURN OVER AND SEAR THE OTHER SIDE.

TO SERVE
DRESS SALAD AND PLACE ON CENTRE OF PLATE. SLICE SLICES OF HAGGIS AND BACON RASHERS AND SCATTER OVER SALAD AND WEIGHING PLACE SCALLOPS ON PLATE OF THE PORTIONS ONE AT THE TOP OTHERS BOTTOM LEFT AND BOTTOM RIGHT. DRIZZLE A LITTLE BALSAMIC VINEGAR OVER AND AROUND SCALLOPS.
SERVES 6.

INGREDIENTS
113gms (4oz) mixed small salad leaves
(180gms (6oz) scallops
170gms (6oz) haggis
3 rashers smoked streaky bacon
Balsamic vinegar
Salad dressing
Olive oil for frying

A FLAVOUR OF SCOTLAND - STAHLY FOOD'S CULINARY TRIBUTE TO THE VERSATILITY OF HAGGIS

STOO VALLEY, SCOTTISH BORDERS
PHOTOGRAPHY JOHN HAMLIN

A WARM SALAD OF ROAST SCALLOPS WITH HAGGIS AND SMOKED BACON
FOR THE “NEEPS & TATTIES” CAKE COMBINE THE POTATO & SWEDE MIX, INCORPORATE THE EGG YOLK, TRUFFLE & CHIVES AND SEASON TO TASTE. USE 2 INCH STAINLESS STEEL RINGS TO FORM 4 POTATO CAKES - DUST WITH SEASONED FLOUR AND PAN FRY IN OLIVE OIL.

TO ASSEMBLE THE DISH WARM SHALLOTS AND POTATO CAKES THROUGH IN OVEN (170 °C, 340 °F) FOR 10 MINS. MEANWHILE, PAN FRY SWEETBREADS AND LANGOSTINES & BLANCH RAVIOLIS IN BOILING WATER FOR 2 MINUTES. GARNISH SHALLOTS WITH TOMATO CONCASSE, CAVIAR & CHERVIL SPRIG. HEAT CREAMED CABBAGE & BEETROOT EMULSION. PLACE CABBAGE ON PLATE TOPPED WITH SWEETBREAD & TOP WITH RAVIOLI. PLACE POTATO CAKE AND SAUCE AROUND.

INGREDIENTS

- 4 x 150gms (5.3oz) veal sweetbreads
- 4 Langoustines, peeled & cooked
- 4 braised shallots, base cut to stay flat
- 250gms (8.8oz) strong flour
- 4 large egg yolks
- 1 whole egg
- 10ml (0.4fl.oz) olive oil infused with saffron thread
- 20gms (0.7oz) haggis
- 1 bulb raw beetroot, diced
- 200ml (7.3fl.oz) port wine
- 400ml (14.5fl.oz) clear chicken stock
- 1/2 turnip (pureed & drained in cheese cloth overnight)
- 160gms (5.6oz) floury mashed potato
- 2gms (0.1oz) chopped chives
- Pinch fresh truffle (diced)
- 1 recipe for creamed Savoy cabbage with caraway seed
- 1 recipe for tomato concasse
- 4 sprigs of chervil
- 2gms (0.1oz) Sevruga caviar

METHOD

BLEND ALL THE PASTA INGREDIENTS TOGETHER IN FOOD PROCESSOR UNTIL THEY FORM A TIGHT BALL. REMOVE & KNEAD THOROUGHLY ON FLOURED WORK SURFACE, WRAP IN CLING FILM & REFRIGERATE UNTIL USE. ROLL OUT 1/3 PASTA GRADUALLY DOWN FROM THE THICKEST TO THE THINNEST SETTING ON YOUR PASTA MACHINE. PLACE A SMALL AMOUNT OF HAGGIS ON THE RAVIOLI CENTRE LENGTH OF PASTA, GENTLY BEND AROUND THE WADGES WITH COULD WATER & FOLD THE OTHER END TO ENCLOSE THE FILLING. GENTLY PUSH DOWN IN BENDING THE FLORENS INSIDE. ALL THE RAVIOLI ARE PUSHED OUT BACK TOGETHER USING FLUPED CUTTER AND RESERVES. TO SERVE, BROWN IN BOILED SALTER WATER FOR 3 MINS.

TO ASSEMBLE THE RAVIOLIS AND PORT WINE EMULSION DRAIN THE DICED BEETROOT IN A LITTLE DRY OIL WITHOUT COLOURING, AND ADD THE CHOCOLATE STOCK AND COOL ENOUGH EMBRACE IT TENDER. BURN THE FOOD PROCESSOR & PASS THROUGH CHINOISE (OR FINES SABLES) AND CORRECT SEASONING TO SERVE.
A selection of vegetarian delights

**METHOD**

Halve and de-seed peppers, de-stalk mushrooms, cut top from tomatoes, scoop out (keep and set aside), place scooped out tomatoes in food processor with puree, pass through sieve after adding and spoon raised with knives, fill peppers, tomatoes and mushrooms with mixture, brush with vegetable oil and cover with foil, before baking in oven at 200ºC (390ºF), bake peppers for 1 hour, and tomatoes and mushrooms for 30 minutes.

**INGREDIENTS**

- 3 mixed sweet peppers
- 3 large tomatoes
- 6 mushrooms
- 425gms (15oz) vegetarian haggis
- 2 tablespoons of tomato puree
- Vegetable oil

_A Flavour of Scotland_ - STAHLY FOOD'S CULINARY TRIBUTE TO THE VERSATILITY OF HAGGIS

Photography John Hamlin

GREEN VELVET WOODS
ROSS AND CROMARTY
METHOD

PREPARE THE HAGGIS UNTIL PIPING HOT.

FOR THE POTATOES
ROLL THE POTATOES, CUT INTO QUARTERS AND PLACE IN A PAN WITH SOME SALT, BRING TO THE BOIL, THEN SIMMER GENTLY UNTIL TENDER, REMOVING FROM THE HEAT, AND DRAIN AWAY THE WATER.

LEAVE THE POTATOES TO DRY FOR A COUPLE OF MINUTES, ADD THE BUTTER AND OLIVE OIL, THEN AREN'T TOGETHER WITH A FORK, LEAVING BITS AND PIECES OF POTATOES UNMASHED, SEASON WELL AND SERVE.

FOR THE TURNIP
PEEL THE TURNIP THOROUGHLY, REMEMBERING TO TAKE OFF ALL THE OUTSIDE SKIN, ROUGHLY CHOP AND PLACE IN A PAN OF COLD WATER WITH SOME SALT.

BRING TO THE BOIL AND SIMMER GENTLY UNTIL TENDER, DRAIN THE WATER AWAY AND LEAVE TO DRY FOR A FEW MINUTES, THEN MASH THE TURNIP AS THE POTATOES, REMEMBERING TO LEAVE THE MIXTURE A LITTLE LUMPY, SEASON WELL AND SERVE.

THE REASON THAT WE LEAVE THE POTATOES AND THE TURNIP LIKE THIS AND NOT COMPLETELY MASHED DATES BACK TO OLDEN TIMES WHEN THEY DIDN'T HAVE THE IMPLEMENTS WE HAVE TODAY TO MAKE THEM COMPLETELY LUMP FREE.

INGREDIENTS

- 425gms (15oz) cooked haggis
- 3 large turnips
- 8 large potatoes
- 50gms (1.8oz) butter
- 2 tablespoons of olive oil
- Salt & pepper

SERVES 4.
METHOD

Place haggis in a bowl and mix in the whisky. Roll mixture into small balls (approximately 20). Dust with flour and place in fridge for 1 hour. Mix battermix with the egg and water and pass the haggis balls through batter and then bread crumbs. Return to fridge until firm. Heat oil in deep fryer and cook for 30 seconds. Ideal with pre-dinner drinks or as an addition to a finger buffet. Can be eaten hot or cold.

INGREDIENTS

230gms (8.1oz) haggis
1 tablespoon whisky (optional)
128gms (1pkt) battermix
195ml (7fl.oz) water, to mix battermix
60gms (2.2oz) plain flour
1 egg
Breadcrumbs
Vegetable oil for frying
METHOD

Peel and cut potato and turnip into cylindrical shapes and steam side by side. Layer up a ramekin with the turnip, haggis and potato.

Warm through in oven or bain-marie, turn out onto plate, quenelle a little turnip and place on top.

Foam up whisky sauce (veal, Julep, double cream and turnip) and pour around before garnishing with picked chervil.

Recipe makes one Gateau, increase ingredients as required.

INGREDIENTS

- 2 potatoes
- Double cream to taste
- 60gms (2.1oz) turnip
- 100gms (3.5oz) haggis
- 10ml (0.4fl.oz) veal jus
- 10gms (0.35oz) butter
- 3ml (0.1fl.oz) single malt whisky
- Picked chervil

A FLAVOUR OF SCOTLAND ● STAHLY FOOD’S CULINARY TRIBUTE TO THE VERSATILITY OF HAGGIS

A Gateau of Haggis
METHOD
ROLL OUT PUFF PASTRY AND CUT WITH 7.5CM PASTRY CUTTER AND BLEND AT 220ºC UNTIL GOLDEN BROWN. ONCE COOL, FILL WITH GROUND BEEF AND HAGGIS.
PPIP ROUND TOP EDGE WITH POTATO AND ADD THE SMASHED TURNIP TO FINISH.
MIXTURE CREATES APPROXIMATELY 16 CANAPES THAT CAN BE SERVED HOT OR COLD.

INGREDIENTS
170gms (6oz) cooked ground beef
235gms (8.3oz) haggis
220gms (7.8oz) mashed potatoes
150gms (5.3oz) mashed turnip
240gms (8.5oz) puff pastry

Ground Beef and Haggis Canapes

A FLAVOUR OF SCOTLAND: STAHLY FOOD’S CULINARY TRIBUTE TO THE VERSATILITY OF HAGGIS

A GOLDEN OPPORTUNITY AT THE LOCH: STOBO ESTATE
Photography: John Hamlin
Fillet of Scottish Beef, Balmoral Style

**TO SERVE**

PLACE STEAK IN CENTRE OF PLATE. PLACE 3 TURNIPS AROUND THE PLATE. FINE-SHRED HAGGIS, MIXED WITH THE BETWEEN THICKEN 60GMS MUSHROOMS SAUCE AROUND THE PLATE AND SERVE.

ENJOY A GLASS OF RED WINE OR MALT WHISKY WITH THIS DISH.

SERVES 4.

**METHOD**

MELT 50GMS (1.8OZ) BUTTER, ADD BREAD CRUMBS, ADD THYME LEAVES AND EGG YOLKS. MIX TOGETHER. PRESS BETWEEN 2 PIECES OF GREASE PROOF PAPER UNTIL 5MM THICK. PLACE IN FREEZER TO SET.

COOK THE TURNIPS IN SALTED WATER.

IN A HOT PAN, SEASON AND SEAL THE STEAK. COOK IN A HOT OVEN AT 180ºC (360ºF) FOR 8 MINUTES. REMOVE FROM OVEN AND ALLOW TO REST. SWILL OUT PAN WITH WINE AND BEEF STOCK. WHEN IT STARTS TO THICKEN, WHISK IN 50GMS (1.8OZ) BUTTER - THIS WILL THICKEN IT SOME. TASTE AND CHECK SEASONING.

WARM HAGGIS AND PLACE ON TOP OF STEAK. CUT OUT HERB AND BREAD CRUST WITH A ROUND CUTTER SAME SIZE AS STEAK. PLACE BACK IN OVEN FOR 2 MINUTES.

DRAIN TURNIPS AND DRY.

**INGREDIENTS**

- 4 x 125gms (4.4oz) trimmed fillets of beef
- 45gms (1.6oz) haggis
- 50gms (1.8oz) breadcrumbs
- 2 egg yolks
- 12 peeled baby Turnips
- 200gms (7.1oz) mashed potatoes
- 275ml (10fl.oz) beef stock
- 1 glass red wine
- 30gms (1oz) unsalted butter
- 13 jumbo baby Turnips
- 275ml (10fl.oz) beef stock
- 275ml (10fl.oz) beef stock

**FILLET OF SCOTTISH BEEF, Balmoral Style**

A FLAVOUR OF SCOTLAND - STAHLY FOODS' CULINARY TRIBUTE TO THE VERSATILITY OF HAGGIS

PHOTOGRAPHY JOHN HAMLIN
METHOD
Divide haggis into 6 ramekin dishes. Place in oven or microwave until piping hot. Remove and add 1 tablespoon of whisky to each dish and a swirl of cream. Serve immediately. This makes an excellent starter to a meal.
SERVES 6.

INGREDIENTS
425gms (15oz) haggis
6 tablespoons whisky
Cream to top

A FLAVOUR OF SCOTLAND - DRAMBUIE'S CULINARY TRIBUTE TO THE VERSATILITY OF HAGGIS
Haggis Mille Feuille

**METHOD**

PRE-HEAT OVEN TO 180ºC (360ºF). FIRSTLY TRIM LEEKS AND WASH CUT INTO TWO LENGTHS. WASH PASTRY, SLICE WITH A CLOTH, WASH AGAIN AND A LITTLE OLIVE OIL, PLACE ON A TRAY AND DRY OUT IN A WARMER DRAWER IN THE OVEN.

Lay the strips of pancetta out onto a tray and bake in the oven until they become crisp. Form the haggis into rings about 2.5cm (1 inch) thick. You will need 4 pieces for four portions. Place the black pudding into rings but you will need only 2 per portion. This and the haggis are kept in a very dry warm place. Place the haggis, creole and a knob of butter into a small heatproof bowl. Sauces become thick, remove fresh heat and serve to one side.

LINE SPRAYS STEEL RINGS OF ABOUT A 6CM (2.5 INCH) DIAMETER AND APPROXIMATELY 5.1CM (2 INCH) IN DEPTH. ASSEMBLE THE DISH WITH THE BLACK PUDDING AS A BASE, HAGGIS, SWEDE (TURNIP), HAGGIS AND POTATO.

**TO SERVE**

PLACE MILLE FEUILLE IN THE CENTRE OF THE PLATE AND TOP WITH THE DRIED LEEKS AND ONE STRIP OF CRISP PANCETTA. PLACE PUFF PASTRY ON TOP OF THAT AND SPREAD THE CREAM SAUCE AROUND THE OUTSIDE OF THE HAGGIS.

SERVES 6.

**INGREDIENTS**

- 425gms (15oz) haggis
- 100gms (3.5oz) black pudding
- 50gms (1.8oz) pre-sliced thin Pancetta
- 60gms (2.1oz) leeks
- 50gms (1.8oz) puff pastry
- 150gms (5.3oz) potatoes
- 150gms (5.3oz) swede (turnip)
- 50ml (1.8fl.oz) scotch whisky
- 100ml (3.7fl.oz) fresh double cream
- 25gms (0.9oz) onion
- 2.5g (0.1oz) seasoning

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METHOD

Spike potato with a fork and place in microwave for 12 minutes or wrap in tin foil and place in oven at 200ºC (390ºF) for 1 hour. Remove and split, add butter and gently fork in then add the pre-heated haggis.

RECIPE MAKES ONE POTATO, INCREASE INGREDIENTS AS REQUIRED.

INGREDIENTS

- 1 large baking potato
- 90gms (3.2oz) hot haggis
- 25gms (0.88oz) butter

A FLAVOUR OF SCOTLAND

STAHLY FOOD’S CULINARY TRIBUTE TO THE VERSATILITY OF HAGGIS

SHEEP POTATO WITH SCOTCH HAGGIS

PHOTOGRAPHY JOHN HAMILTON
Fillet of Angus Beef, Turnip Fondant, Pomme Puree and Haggis Cannelloni

METHOD

LINE A SAUCEPAN WITH DICED BUTTER AND PLACE FONDANTS ON TOP. COVER WITH VEGETABLE STOCK AND COOK FOR 20 MINUTES. REDUCE THE STOCK AND COLOUR THE TURNIP BASE GOLDEN BROWN.

FOR THE POMME PUREE, PLACE THE POTATOES IN A SAUCEPAN AND COVER WITH COLD WATER. ADD 1 TABLESPOON OF SALT AND COOK FOR ABOUT 15 MINUTES, DRAIN AND PLACE IN A VEGETABLE MILL. PUREE THEN PASS THROUGH A FINE SIEVE. BEAT IN THE BUTTER AND SEASON TO TASTE.

FOR THE CANNELLONI, BLANCHE THE LEEKS IN BOILING WATER FOR ABOUT 1 MINUTE, DRAIN AND PLACE IN HOT, OILY WATER. DRAIN AND DRY. PLACE THE LEAF ON A SQUARE PIECE OF CLING FILM AND SEASON WITH SALT & PEPPER. PLACE ABOUT 3 TABLESPOONS OF HAGGIS ON TOP AND ROLL INTO A SAUSAGE SHAPE, TWISTING THE CLING FILM AT BOTH ENDS TO SECURE.

REPEAT 3 MORE TIMES TO MAKE 4 CANNELLONI. REHEAT IN A STEAMER FOR 6-8 MINUTES OR IN A PAN OF SIMMERING WATER.

TO COMPLETE THE DISH, MELT BUTTER IN A SAUCEPAN UNTIL ALMOST SMOKING, THEN ADD THE BEEF FILLETS, SEASON AND SEAL ON BOTH SIDES. PLACE IN A HOT OVEN AND COOK FOR ABOUT 6-10 MINUTES. WHEN COOKED BROWNED AND ALLOWS TO REST.

ASSEMBLE THE DISHES AS PER PHOTOGRAPH.

SERVES 4.

INGREDIENTS

4 fillets of Angus beef
170gms (6oz) haggis (room temperature)
Dark green of one small leek
4 turnip discs (fondants)
850ml (31.2fl.oz) vegetable stock
16 peeled and roasted shallots
16 peeled & blanched baby carrots
16 peeled & blanched asparagus spears
Wild mushrooms

4 medium sized potatoes
250gms (8.8oz) unsalted butter
4 sprigs of chervil
280ml (10.3fl.oz) madeira sauce (made from veal stock and reduced madeira)

A FLAVOUR OF SCOTLAND
STEAKY FOOD’S CULINARY TRIBUTE TO THE VERSATILITY OF HAGGIS

THE ELDER STATESMEN OF THE WOODS
PERTHSHIRE

Photography John Hamlin
METHOD

1/2 FILL PASTRY CASES WITH HAGGIS AND SET ASIDE.

MAKE PUREE BY CUTTING PUMPKIN INTO CHUNKS, REMOVING SKIN AND SEEDS, BOIL IN LIGHTLY SALT ED WATER UNTIL TENDER, DRAIN AND PUT THROUGH SIEVE. SET ASIDE.

BEAT CREAM LIGHTLY WITH EGGS, LEMON PEEL AND SUGAR. STIR MIXTURE INTO PUMPKIN PUREE, ADD SALT, SPICES, CINNAMON AND CLOVES. MIX WELL THEN SPOON OVER HAGGIS, FILLING CASE FULL.

BAKE AT 180ºC (360ºF) UNTIL SET AND GOLDEN BROWN, APPROXIMATELY 1 1/4 HOURS. THIS DISH CAN BE SERVED HOT OR COLD AS A STARTER OR A DESSERT. THIS RECIPE MAKES 2 PIES.

INGREDIENTS

2 x 23cm cooked shortcrust flan cases
500gms (18oz) haggis
500gms (18oz) pumpkin puree
275ml (10fl.oz) fresh cream
3 eggs
150gms (5.3oz) caster sugar
1/2 teaspoon salt
Grated peel of large lemon
1 teaspoon ground ginger
1/2 teaspoon ground cloves
1/2 teaspoon ground cinnamon

Scottish Pumpkin Pie

A FLAVOUR OF SCOTLAND

STAHLY FOOD’S CULINARY TRIBUTE TO THE VERSATILITY OF HAGGIS
**Corn Fed Chicken with Haggis, Bashed Neeps and Champit Tatties**

### Method

1. Stuff chicken supremes with haggis, season and roll in tin foil before wrapping in kitchen foil. Cook in hot oven (200ºC) for 15 minutes, leave to rest, then slice in even pieces.

2. Put the warm seasoned potatoes and turnip puree into two separate piping bags, cut off the ends and then carefully put the two piped mixtures side by side. This will let you pipe the two purées at the same time giving colour impact.

3. Warm the baby carrots and asparagus in boiling salted water, then toss in butter and warm parsnip puree and quenelle with two large dessert spoons. Make malt whisky jus and keep warm and without boiling.

4. **Invert the platter**

5. **Season the potato and turnip purees**

### Ingredients

- 4 x 175gms (6.2oz) corn fed chicken supremes
- 300gms (10.6oz) haggis
- 200gms (7.1oz) turnip puree
- 200gms potato puree
- 200gms parsnip puree
- 8 baby carrots (blanched)
- 8 asparagus spears (blanched)
- 4 sprigs of thyme
- 20gms (0.7oz) butter
- Malt whisky jus:
  - 60gms (2.1oz) butter
  - 50gms (1.8oz) chopped vegetables
  - 60ml (2.2fl.oz) malt whisky
  - 1ltr (36.4fl.oz) brown stock

**Serves 4**
Haggis Wrapped Venison Medallions, with Savoy Potatoes

METHOD

FOR THE SAUCE, IN A SAUCE PAN, REDUCE THE RED WINE AND SHALLOTS TO A GLAZE, THEN ADD THE VENISON STOCK AND REDUCE TO 275ML (10FL.OZ) VOLUME. STRAIN AND KEEP TO THE SIDE.

FOR THE POTATOES, FRY THE SLICED ONION WITH THE CHOPPED THYME, SALT, PEPPER, B&B, SUGAR AND BUTTER UNDER A LOUSIÉ OF POTATO AND CHICKEN STOCK IN THE TARTLET MOULDS UNTIL GOLDEN. THE TOP LAYER SHOULD BE POTATO COATED WITH A KNIGHT OF BUTTER AND CHICKEN STOCK UNTIL GOLDEN AND THE STOCK HAS BEEN ABSORBED.

FOR THE VENISON, IN A HOT PAN SEAL AND BROWN THE VENISON BUT DO NOT OVERCOOK IT. ADD ONION TO SEAL ON TOP, THEN ADD THE VENISON WITH A GENEROUS AMOUNT OF HAGGIS AND THEN WRAP IN THE CAUL TO HOLD IT TOGETHER. NEXT RE-SEAL THE VENISON AND PLACE IN THE OVEN FOR 12 MINUTES OR UNTIL CROUCHED MEASUREMENTS ARE TAKEN OUT AFTER 3 MINUTES BEFORE CARVING INTO MEDALLIONS.

TO SERVE

WILT THE SPINACH AND DIVIDE ON TO THE DINNER PLATES, THEN PLACE A VENISON MEDALLION ON EACH POTATO WITH THE RED WINE SAUCE AND ADD GARNISH.

SERVES 4.

INGREDIENTS

1/2 loin of venison (hanger trimmed)
425gms (15oz) haggis
Some crépinette/caul to wrap the venison
250gms (8.8oz) butter
Salt & pepper
1 large onion, finely sliced
Fresh chopped thyme
4 medium potatoes, peeled and sliced
550ml (20fl.oz) chicken stock
1.1ltr (40fl.oz) venison stock
1 large glass red wine
6 finely chopped shallots
4 portions of Spinach, picked & washed
1 pinch sugar
117mm (4in) tartlet moulds

A FLAVOUR OF SCOTLAND — STAHLY FOOD’S CULINARY TRIBUTE TO THE VERSATILITY OF HAGGIS

FOR THE SAUCE, IN A SAUCE PAN, REDUCE THE RED WINE AND SHALLOTS TO A GLAZE, THEN ADD THE VENISON STOCK AND REDUCE TO 275ML (10FL.OZ) VOLUME. STRAIN AND KEEP TO THE SIDE.

FOR THE POTATOES, FRY THE SLICED ONION WITH THE CHOPPED THYME, SALT, PEPPER, B&B, SUGAR AND BUTTER UNDER A LOUSIÉ OF POTATO AND CHICKEN STOCK IN THE TARTLET MOULDS UNTIL GOLDEN. THE TOP LAYER SHOULD BE POTATO COATED WITH A KNIGHT OF BUTTER AND CHICKEN STOCK UNTIL GOLDEN AND THE STOCK HAS BEEN ABSORBED.

FOR THE VENISON, IN A HOT PAN SEAL AND BROWN THE VENISON BUT DO NOT OVERCOOK IT. ADD ONION TO SEAL ON TOP, THEN ADD THE VENISON WITH A GENEROUS AMOUNT OF HAGGIS AND THEN WRAP IN THE CAUL TO HOLD IT TOGETHER. NEXT RE-SEAL THE VENISON AND PLACE IN THE OVEN FOR 12 MINUTES OR UNTIL CROUCHED MEASUREMENTS ARE TAKEN OUT AFTER 3 MINUTES BEFORE CARVING INTO MEDALLIONS.

TO SERVE

WILT THE SPINACH AND DIVIDE ON TO THE DINNER PLATES, THEN PLACE A VENISON MEDALLION ON TOP AND VENISON MEDALLIONS ON EACH POTATO WITH THE RED WINE SAUCE AND ADD GARNISH.

SERVES 4.

INGREDIENTS

1/2 loin of venison (hanger trimmed)
425gms (15oz) haggis
Some crépinette/caul to wrap the venison
250gms (8.8oz) butter
Salt & pepper
1 large onion, finely sliced
Fresh chopped thyme
4 medium potatoes, peeled and sliced
550ml (20fl.oz) chicken stock
1.1ltr (40fl.oz) venison stock
1 large glass red wine
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SERVES 4.
METHOD
PLACE THE GINGER, SWEET POTATO AND ORANGE JUICE IN A PAN AND SIMMER UNTIL TENDER.
PUREE FINELY AND FINISH WITH CORIANDER JULIENNE. MAKE 2 THIN SPRING ROLLS FROM THE
SPRING ROLL SHEET, SEAL WITH EGG AND ROLL TIGHTLY. DEEP FRY AND DRAIN WELL.
MAKE LAYERS WITH REMAINING HAGGIS AND THE SWEET POTATO PUREE IN A RING 5CM IN
DIAMETER, 4CM HIGH.

TO SERVE
PLACE HAGGIS IN TOP LEFT-HAND CORNER, STAND THE SPRING ROLLS CROSSED ON THE
HAGGIS. GARNISH WITH THE BLACKBERRIES AND FINISH WITH THE WHISKY JUS, ACCOMPANIED
WITH THE BUTTER. DRIBBLE AROUND AND USE A MOUND OF SPINACH TO GARNISH.

RECIPE MAKES ONE SERVING, INCREASE INGREDIENTS AS REQUIRED

INGREDIENTS
80gms (2.8oz) sweet potatoes, roughly chopped
Large pinch of ginger
8ml (0.4fl.oz) orange juice
Pinch of Salt
2gms (0.1oz) pepper
120gms (4.4oz) haggis
1 spring roll sheet
1 egg yolk
2 stems of coriander
5 blackberries
8ml (0.4fl.oz) whisky jus
12gms (0.4oz) butter
Cooked spinach

A FLAVOUR OF SCOTLAND
STAHLY FOOD’S CULINARY TRIBUTE TO THE VERSATILITY OF HAGGIS

A FLAVOUR OF SCOTLAND
STAHLY FOOD’S CULINARY TRIBUTE TO THE VERSATILITY OF HAGGIS

Photography John Hamlin
Fair fa’ your honest sonsie face
Great chieftain o’ the puddin’ race!
Aboon them a’ ye tak your place
painch, tripe, or thairm:
Weel are ye worthy of a grace
As lang’s my arm

Robert Burns