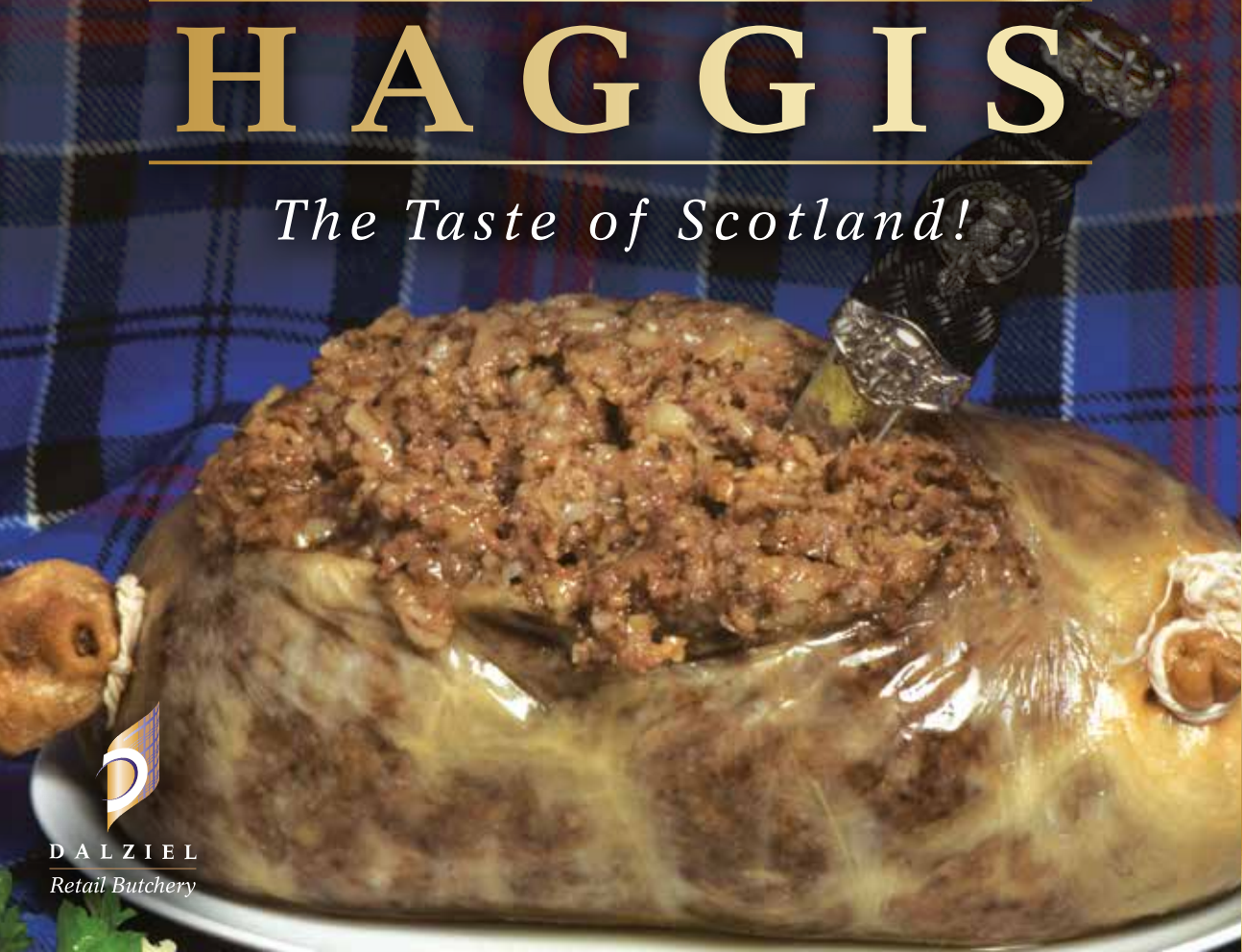


DELICIOUS HAGGIS RECIPES FOR ALL SEASONS.

HAGGIS

The Taste of Scotland!



DALZIEL
Retail Butchery

Product ideas - for craft butchers.

Prime Cuts plus

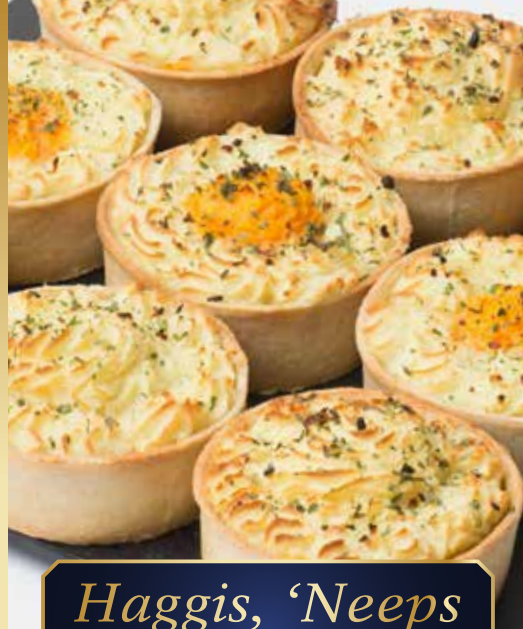


Huntsman Pheasant

Create something special for your customers if you're game for it!

Wrap a boneless, double pheasant breast around 180g of haggis and form into a parcel shape. Wrap the parcel with streaky bacon and secure with two trussing bands. Place a dry apricot underneath the trussing bands and brush the whole parcel with

Verstegen World Grill Sea Salt & Lampong Pepper.
Garnish with **Verstegen Decoration Blend France.**



Haggis, 'Neeps & Tattie Pie

A quick and easy ready meal, haggis, 'neeps and tatties in a pie!

Simply fill a scotch pie shell with a layer of haggis (180g), a layer of 'neeps and top with mashed potato.



Pork & Haggis Sausages

Spice up your sausage with haggis! A tasty twist on the classic banger!

Simply add 1lb of finely chopped haggis to 10lb of good quality pork sausage meat, blend evenly and fill into sausage casing as normal.



HAGGIS

The Taste of Scotland!

Offer your customers these inspirational, value added products and keep your haggis sales “burning” all year round.

Haggis Bon Bons

*Eat these tasty wee treats anytime
or have them as delicious canapés.*

Shape the haggis into 30g balls and coat with **Verstegen Batter Mix**. Roll the battered Bon Bons in **Dalziel Special Schnitzel Mix**. Why not add a side of **Verstegen Pepper Micro Sauce?**

<u>Ingredients</u>	Kg	%
Cooked Lamb Plucks	3.393	37.7
Watson's Haggis Mix	2.493	27.7
Stock	1.980	22.0
Beef Suet	1.134	12.6
	<u>9.000</u>	<u>100.0</u>

WATSON'S
HAGGIS
MIX
Recipe

Blend the haggis mix with stock to form a paste. Mince the plucks and suet through a 4.5mm plate. Add the paste to the meats and mix thoroughly before filling your desired casing. Water or steam cook at 80°C to an internal temperature of 70°C and cool quickly in cold water.



Haggis Wraps

Haggis filling, wrapped in bacon and finished with World Grill.

Form haggis into a small sausage shape and wrap with two rashers of rindless smoked back bacon. Brush with **Verstegen World Grill Sea Salt & Lampong Pepper** and dip both ends in **Verstegen Rotterdam Decoration Blend**.



Haggis Truffles

Burger mix combines beautifully with haggis to create a delicious meal.

Make 140g "burger" balls with **Lucas Cracked Blacked Pepper Burger Mix**, shape into nests and brush with **Verstegen World Grill Sea Salt & Lampong Pepper**. Fill the nest with a blend of haggis, grated cheese, chopped red & spring onions and **Verstegen Mushroom Sauce**. Garnish with **Verstegen Rotterdam Decoration Blend** and finely chopped onions.



Balmoral Chicken

A dish fit for a King or Queen, bringing together chicken, haggis and bacon.

Cut a vertical slot in a chicken breast fillet and insert a cube of Haggis. Wrap the chicken breast fillet with two rashers of bacon and secure. Brush with **Verstegen World Grill Sea Salt & Lampong Pepper** and garnish with **Verstegen Decoration Blend France**.

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