

Burns Night Recipe



Haggis, Neeps and Tatties

Ingredients

(Serves 4)

1.5kg haggis

600g potatoes, peeled and roughly chopped (known as tatties)

600g turnips, peeled and roughly chopped (known as neeps)

A pinch nutmeg

4 tbsp milk

4 tbsp butter

Sea salt and pepper

Equipment

Pans

Spoon

Robert Burns believed in sharing simple wholesome food. Here is a recipe idea for a great Burns Night celebration.

Method

N.B. Haggis cooking times vary. Check cooking instructions. The following is a guideline.

Haggis

1. Cook the haggis first, by placing it in a large pot and covering with cold water. Cover the pan with a lid, bring to the boil, then reduce to a simmer and cook for 40 mins per 1lb/450g.
2. Cook the potatoes and turnips at the same time.

Potatoes (Tatties)

3. Place the potatoes in a large saucepan of cold water, add a pinch of salt and cover the pan with a lid. Bring to the boil, simmer and cook until tender (approx. 20 mins). Drain the potatoes and keep to one side.
4. Add half the butter and half the milk into the pan which the potatoes were cooked in. Melt the butter and warm the milk, add the cooked potatoes and mash. Add the nutmeg and stir well to create a smooth, creamy mash.

Turnips (Neeps)

5. Place the turnips in a large saucepan of cold water, add a pinch of salt and cover the pan with a lid. Bring the turnips to the boil, simmer and cook until tender (approx. 20 mins). Drain the turnips and keep to one side.
6. Add half the butter and half the milk to the pan which the turnips were cooked in. Melt the butter and warm the milk, add the cooked turnips and mash.

To Serve

7. When the haggis is cooked, remove from the water. Place on a serving dish and cut it open with scissors. Serve with the tatties and neeps.

