

Crispy Haggis

Light & Simple Eating...



Crispy haggis and potato pancake.

Is it a starter or a brunch or simply a very nice, light supper making haggis more than just a Burns Night meal.

Ingredients...

3 tbsp olive oil
200g potatoes peeled & grated
80g haggis, cut into slices
2 eggs
50g pancetta
75g water cress or leaves of your choice
Cherry tomatoes (approx 5 per person)

For the dressing:

3 tbsp olive oil
1 tbsp balsamic vinegar
1 tsp grainy mustard
1 tbsp whisky
freshly ground black pepper

Approach...

This is a quick meal to cook - driven by the need to stop your potatoes going brown once grated, so a little preparation is needed making sure that all things are to hand.

Peel and grate (large grater) the potatoes into a clean tea towel then wrap it around the potato gratings to squeeze out any moisture - you can leave it a minute to two to absorb any fluids. Then in a small frying pan add some olive oil and place a heaped tablespoon of the grated potato; in a mound shape; into the pan, let it seal a second or two and then gently press down to make a disk. Leave to cook for a couple of minutes. At the same time in another frying pan, fry the pancetta, haggis rounds gently, and the halves of cherry tomatoes - not too much oil - add to a warming plate until the potato has finished. Now quickly fry an egg ready to add to the top of the dish (make sure you drain it well).

Cook each side of the potato cake until crispy and golden, turning and cooking on the other side for 5 minutes. Move the potato cakes to a warm serving plate (not hot), dress around the edge of the cake with water cress (or any other leaves that you like). Quickly place the haggis onto the top of the potato pancake. Lastly, crumble the pancetta over the salad and drizzle on the dressing and freshly ground pepper and perhaps a little chopped parsley. To make the Dressing: In a clean jam jar add, the olive oil, vinegar, mustard and whisky and shake - simple.

Serves 2

John Munro Limited. Highland taste on your plate.

The Highlands has what most people will agree is a unique landscape with dramatic weather. It's this weather that creates the fine grasses, the heather tips and crystal clear waters that define the beef and lamb, which we sell through our time honoured and traditional butchers shop network. All we can say is that our skills are in the presentation of our meats, but we leave the rest to the Highlands when it comes to creating it!

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"We're probably in, just about one of the best places in the whole of the UK for game. The landscape, the weather and the fine grasses and heathers, all combine to make a taste and texture few can compare too..."

Charlie Munro, John Munro Limited.

