

Haggis With Whisky And Mushroom Sauce



Ingredients:

1, 454 g Haggis
1 Tbsp Oil
150 g Button Mushrooms, sliced
150 ml Chicken Stock
1 Level Teaspoon Cornflour Blended With 1-2 Tablespoons Whisky
875 g Swede, peeled and diced
1 kg Potatoes Eg King Edward, cut into large chunks
50 g Butter
4 Tbsp Cream Or Yogurt
Freshly Ground Black Pepper
300 g Steamed Green Beans

Directions:

1. Cook the haggis following the instructions on the pack.
2. Heat the oil in a saucepan and cook the mushrooms for 8-10 minutes until softened and golden. Add the stock and cornflour blended with the whisky. Bring to the boil and simmer for 2-3 minutes until thickened and smooth. Add seasoning to taste.
3. Meanwhile, cook the swede and potatoes together or separately in slightly salted boiling water for 20 minutes or until tender.
4. Drain the swede and potatoes and mash together with the butter and cream or yogurt and plenty of seasoning to taste.
5. Serve the haggis with the sauce poured over with the neeps and tatties mash and green beans.

Serves 4.

Nutrition Per Serving:

768 cals, 42g fat, of which 17g saturated fat, 12.7g added sugar, 3.1g salt

Prep Time: 20 mins **Cooking Time:** 40 mins



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