

## View from the Fridge – Recipes from Brian Donkin

### Recipe # 118 – Haggis, Neeps and Tatties

*Preparation time: 25 mins*

#### Ingredients:

1 haggis (approximately 1Kilo)  
1 Kilo creamed potatoes (see vegetarian side dishes at [www.leithlinks.co.uk/fridge/view](http://www.leithlinks.co.uk/fridge/view))  
1 medium sized turnip (yellow)  
1 medium sized potato  
100gms butter  
Salt and Pepper

#### Method

1. Immerse haggis in pot in cold water, bring to the boil and simmer for one hour
2. Meanwhile peel turnip and potato and cut into small chunks.
3. Put in pot and fill with enough cold water to just cover the vegetables
4. Bring to the boil and simmer for 15 minutes
5. Drain off water, mash the vegetables with the butter and season with salt and pepper – keep warm
6. Prepare creamed potatoes according to recipe (see above for link) – when ready keep warm
7. Gingerly take out haggis from pot ensuring that it does not split and place on chopping board.
8. Carefully slice the haggis open and serve on plates with the neeps and tatties

*Serves 4*

