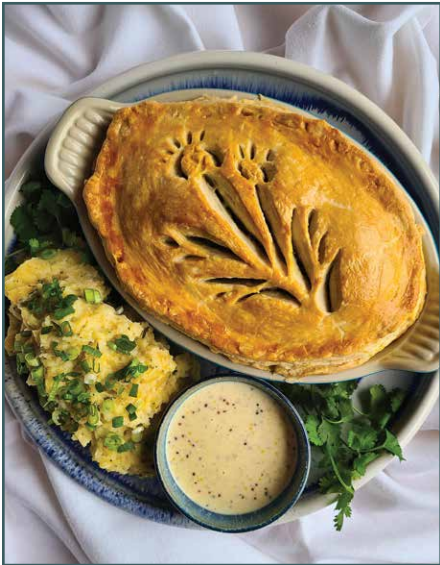




## HAGGIS IN PASTRY CRUST



### Ingredients

#### Meat Filling

½ lb / 250g ground lamb  
½ lb / 250g ground beef  
2 tbsp oil  
½ cup finely chopped onion  
1 cup broth / filtered water  
1 tsp salt  
1 tsp black pepper  
1 tbsp sugar  
2 tsp ground ginger  
2 tsp ground coriander  
1 ½ tsp ground cinnamon  
½ teaspoon ground cloves  
½ teaspoon ground nutmeg  
1 egg  
1 cup Scottish/pinhead oats

#### Pastry Crust

2 cups all-purpose flour  
¾ tsp salt  
¾ tsp baking powder  
¾ cup cold butter  
½ cup ice water

#### Butter

2 tsp melted butter



### Instructions

Servings  
6-8

Prep Time  
30 mins

Stove Time  
30 mins

Bake Time  
45-60 mins

Total Time  
2 hours

1. Toast the oats: Add the oats to a pan over medium-high heat. Move the oats around the pan for 5-8 minutes, until they begin to steam and smell aromatic. Take care they don't burn – lower the heat if necessary and stir constantly. Once toasted, take the oats off the heat and set aside.
2. Combine the dry ingredients for the pastry dough, then knead in the cold butter until a shaggy dough forms. Slowly add the ice water, kneading until the mixture forms a smooth dough. Divide the dough into 2 balls. Wrap each in plastic wrap and chill in the fridge until needed.
3. Heat 2 tbsp oil in a frying pan over medium-high heat, then add the ground meat. Cook until the meat is browned, stirring often, for about 10 minutes.
4. Add the onion, seasonings and broth, then let cook for another 10 minutes, stirring occasionally.
5. Remove the mixture from the heat and let cool for 10 minutes, then mix in the egg and oats.
6. Preheat your oven to 350°F.
7. Roll out one ball of the pastry dough until it is a few inches larger than your baking dish.
8. Place the rolled-out pastry in the baking dish, ensuring it covers the bottom and sides. Press it gently into the corners.
9. Spoon the pre-cooked filling onto the pastry-lined baking dish, spreading it evenly.
10. Roll out the second portion of pastry to create the top crust. Lay it over the haggis filling.
11. Use a knife to trim any excess pastry hanging over the edges of the dish. Press the edges of the bottom and top crusts together to seal the pie. Use a fork or your fingers to crimp the edges.
12. Using a sharp knife, cut flute holes in the top crust. You can create a design or pattern if desired.
13. Melt 2 teaspoons of butter, then use a pastry brush to paint it over the top crust.
14. Bake the haggis pie at 350°F for 45-60 minutes or until the crust is golden brown.
15. While the haggis bakes, make your clapshot and cream sauce, if desired.
16. Remove the haggis pie from the oven and let it cool for five minutes before serving. Serve with clapshot and a side of whisky cream sauce.



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## CLAPSHOT

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### Ingredients

2-3 cups golden potatoes or sweet potato, peeled and chopped  
2-3 cups yellow turnip or rutabaga, peeled and chopped  
2 tbsp butter  
½ - ¾ cup milk or heavy cream  
salt, to taste  
freshly ground black pepper, to taste  
2-3 tbsp chopped fresh herbs - chives, green onion, etc.



### Instructions

Servings  
6-8

Prep Time  
15 mins

Cook Time  
20 mins

Assembly  
5 mins

Total Time  
40 mins

1. Wash and peel the vegetables, then cut them into roughly equal-sized pieces.
2. Place the vegetables in a large pot of salted water.
3. Bring the water to a boil, then let simmer for 15-20 minutes, or until the veggies are tender. You can test the veggies for doneness by piercing them with a fork.
4. Drain the water from the pot, reserving the cooked vegetables.
5. Mash the cooked vegetables together using a potato masher or a fork.
6. Mix the butter and milk into the warm vegetables until fully melted and incorporated.
7. Season the clapshot with salt and pepper to taste.
8. If desired, garnish the clapshot with chopped fresh herbs.



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## WHISKY CREAM SAUCE

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### Ingredients

1 - 1 ½ cups heavy cream, 2% or whole milk, or coconut milk  
¼ cup lemon juice ( 1 lemon)  
2 tbsp wholegrain mustard  
2 tbsp Dijon mustard  
¼ cup whisky  
salt, to taste  
freshly ground black pepper, to taste  
optional: 2 tsp potato starch or flour



### Instructions

Servings  
6-8

Cook Time  
8 mins

Total Time  
8 mins

1. Heat the heavy cream and lemon juice in a saucepan over medium-high heat until it reaches a simmer. Stir constantly to prevent the cream from burning.
2. Add the mustard, and let the sauce simmer for 5 mins until it begins to thicken. Stir constantly to prevent the milk from separating.
3. Remove the sauce from the heat and stir in the whisky.
4. If the sauce is too runny, add a starch slurry to thicken.
  - a. In a small bowl, mix a few tablespoons of the hot cream sauce with 1-2 teaspoons of potato starch or flour until a smooth paste forms.
  - b. Mix the paste back into the rest of the cream sauce until well incorporated and the sauce has thickened to the desired consistency.
5. Once thickened, season with salt and pepper, then serve. This sauce is best prepared right before eating.