

TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

HAGGIS NEEPS AND TATTIES PIE

DESCRIPTION

This is a cracking recipe for Burn's Night or Hogmanay. Haggis, buttery neeps (swede) and tatties (potatoes) come together in the form of a comforting pie. Enjoyed by all, this flavoursome dish is perfect to get into the Scottish spirit - just don't forget the wee dram to toast to the haggis! The haggis base from this pie works wonderfully through a lasagne too.

Serves 6

INGREDIENTS

1 Leek, chopped finely
2 Carrots, chopped finely
2 Sticks of Celery, chopped finely
4-5 Sprigs of Thyme
1 Star Anise
2 tbsp Neutral Oil i.e. Vegetable or Rapeseed Oil
2 Whole Cloves
500g Haggis
500ml Chicken Stock
2tbsp Tomato Puree
1 tbsp Marmite
2 tbsp Brown Sauce
1 tbsp Wholegrain Mustard
1 tbsp Worcestershire Sauce
1 Swede, peeled and cubed
3 Floury Potatoes, peeled and halved
125g Trewithen Dairy Salted Butter
50ml Trewithen Dairy Whole Milk, warmed
2 tbsp Trewithen Dairy Natural Yoghurt

METHOD

Preheat oven to 190c

1. In a large heavy based pan, sweat down the leek, carrots, celery, thyme sprigs, star anise and cloves for 20 minutes over a low heat until soft and colourless. Remove the haggis from its skin and crumble into the dish, turn up the heat and cook for 5 minutes. Stir through the tomato puree and allow to cook out for another 5 minutes. Scrape the bottom of the dish while adding chicken stock, marmite, brown sauce, mustard, Worcestershire sauce and season. Allow to simmer gently for 30 minutes until the sauce has thickened nicely, stirring periodically so it doesn't catch underneath. Taste again to ensure its well-seasoned and balanced.
2. In the meantime, boil the swede and potatoes until tender. Drain the water, then add the butter, yoghurt and half the warmed milk and blitz with a stick blender until smooth but still thick. If it's a little too thick, add the remainder of the milk - more if you wish. Season very generously with plenty of black pepper.
3. Assemble the pie in a heatproof dish - layering the buttery swede over the peppery haggis. Cook in the middle shelf with a baking tray under the dish to catch any drips for approx. 30 minutes or until the top is golden.