

Haggis with neeps and tatties

Ingredients

For the haggis

- 1 x 1 kg/2¼lb haggis

For the neeps and tatties

- 250g/9oz swede/turnip, cut into quarters
- 200g/7oz unsalted butter
- 1 tbsp double cream
- salt and freshly ground black pepper
- 450g/1lb potatoes, quartered
- 200ml/7fl oz ready-made gravy, to serve

Preparation method

1. For the haggis, bring a large pan of water to the boil, carefully add the haggis, then reduce the heat to very low and simmer the haggis for 75 minutes, topping up with water if necessary.
2. Meanwhile, for the neeps and tatties, bring a separate pan of salted water to the boil, add the swede/turnip pieces and cook for 20-25 minutes, or until tender.
3. Drain well, then return to the pan, add half of the butter and all of the cream and mash until smooth. Season, to taste, with salt and freshly ground black pepper. Set aside and keep warm.
4. Bring the potato pieces to the boil in a separate pan of salted water, then reduce the heat and simmer for 20-25 minutes, or until tender.
5. Drain well, then return to the pan, add the remaining butter and mash until smooth. Season, to taste, with salt and freshly ground black pepper. Set aside and keep warm.
6. To serve, cut the haggis open and place 200-250g/7oz-9oz into the centre of each of four serving plates. Spoon the neeps and tatties alongside. Drizzle over the gravy.



less than 30 mins

preparation time

1 to 2 hours

cooking time

Serves 4

By Simon Rimmer

From Something for the Weekend