

Timbale of Haggis , Neeps and Tatties with a whisky and Chive Sauce

Definitely one of my favourite dishes – The sweetness of the Turnip along with the highly seasoned and peppery haggis and creamy rich mashed potato rates as one of the greatest gastronomic eating experiences.

Equipment

50mm (2inch) Metal or plastic Rings approx 50mm high

Ingredients

Turnip (peeled and sliced 10mm thick)

1tbspn Clear Honey

30gms Butter

Salt

450gms Quality Haggis

400gms Peeled Potatoes

40gms Butter

100gms Double Cream Reduced to 50gms

Pinch Grated Nutmeg

Garnish

Picked Chervil

Fine Strand deep fried Turnip or Crisp achiltabuie smoked Ham

Sauce

1 Chicken stock cube or 60mls Reduced Chicken Stock

300mls Double Cream

1 measure Whisky

10gms Chopped Chives

Salt and Mill Pepper

Method

- 1.Prepare the rings by liberally coating the inside with melted Butter.
- 2.For the turnip , place 1litre of water in a pan and add the butter and honey, season with the salt , add the turnip and bring to the boil. Allow to simmer until tender and remove onto a clean cloth or absorbent paper to cool (do not refresh in water as this dilutes the flavour.
- 3.Cook the potatoes in salted water and drain off the water, return to the heat and further dry out the potatoes being careful not to burn them, mash the potatoes and add the butter along with the reduced cream, season with then salt and nutmeg and set aside.
- 4.Fabricate the timbale by cutting the cooked turnip with the buttered ring to form the base, follow this with 45gms of softened haggis and top with the creamed potato mixture, smooth over the top with a palette knife.
Cover the top with cling film ready to be heated either in a steamer for 25minutes or in a microwave.
5. Prepare the sauce by placing the whisky in a pan and allow to flame , add the reduced chicken stock and the cream and gently reduce to the required consistency ,adjust the seasoning and add a little extra whisky followed by the

chopped chives.

6. Prepare the Garnish by deep frying the turnip tobacco until dry and crisp without burning and form into small nests while still hot, season and set aside. Pick the chervil and set aside.

Plating Up

Remove the cling film from the top of the timbale and place the ring in the center of a warm fish plate, remove the ring and garnish the top with the deep fried turnip tobacco and the picked chervil. Place a spoonful of the hot sauce aside the timbale and serve.

For that special occasion -

Crispy Haggis Cakes served on Saffron Poached Turnip with Red Onion and Ayrshire Bacon Confit and a Whisky scented Scotch Broth Sauce