

**Serves 4**

**Ingredients**

1 haggis	<b>Neeps</b>
Filo pastry	_200g turnip peeled and chopped in small cubes
50g butter	200ml chicken stock
<b>For the Potatoes</b>	<b>Sauce</b>
700g floury potatoes peeled and roughly chopped	1 onion finely chopped
150ml double cream	1 tbsp honey
50g butter	200ml whiskey
	200ml port
	200 ml chicken stock

**METHOD**

Cook the haggis according to the packet instructions and leave to cool.

In the meantime put the potatoes in a pan of boiling water and cook until soft. When soft, drain and mash. For the perfect mash push through a sieve, or, if you have a stand mixer, beat the potatoes using the K-beater attachment. Add the butter and cream and continue to beat until smooth. Season to taste.

Cook the turnip with the stock until soft. This will take approx. 15minutes. With a hand blender blitz to make a puree.

For the sauce heat a glug of olive oil in a medium size pan. Add the onion and cook over a medium heat until soft and caramelised, ensuring it does not burn. Next add the whiskey to deglaze the pan. Cook for a few minutes then add the port, stock and honey. Increase the heat and allow to reduce by half. The sauce is ready when it is thick enough to lightly coat the back of a spoon.

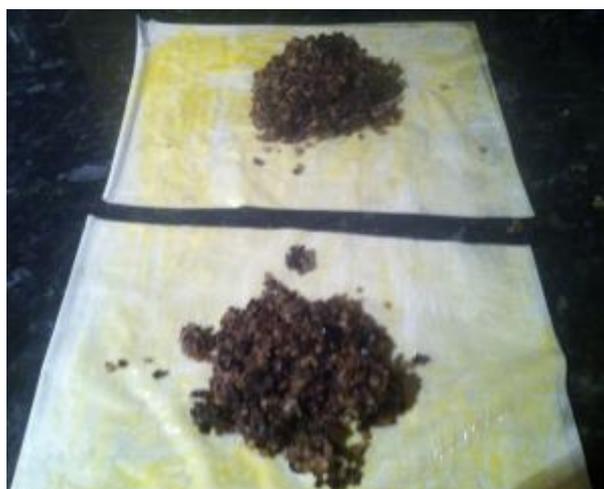
For the haggis parcels, pre heat the oven to 220 degrees C. Lay a filo pastry square on a clean surface. Brush all over with melted butter.



Fold the pastry in half then cut into two squares. Brush again with butter.



Add a heaped spoon of haggis in the centre of each square.



Lift all the corners together to form a parcel and nip at the top. Brush the parcel again with butter. Lay on a lined baking tray.



Repeat this process until you have 2–3 parcels per person. Bake in the oven for 20 minutes or until the pastry is golden and crisp.

### **To Assemble**

Re heat the potatoes, turnip and sauce. Put the potatoes in a piping bag and pipe a square around the plate. Next pipe the turnip alongside the potatoes. Spoon the sauce in the middle to fill the square and then place two parcels on top.

Enjoy!