

Haggis in the sheeps paunch

The haggis used for ceremonies – ranging in size from 3 kg to 8 kg. This type of haggis must be heated in water, slowly, and not brought to the boil, otherwise it will split. A Label with instructions about thawing, heating and serving are stuck on the plastic bag that the haggis is packed in. This product is already cooked, all that is required before serving is to be heated thoroughly which can take up to 5 hours for an average size paunch, and can be done in a crock pot. The secret is to heat slowly, and for a long time. It cannot be over heated. In fact, the longer it takes to heat through, the better it tastes.

Haggis in a microwave proof pot

Weighing 400 grams, all instructions regarding heating are printed on the lid of the pot. Always remove the lid before heating in either a pot of water or microwave, and stir well when heated through. Never leave the lid on the saucepan. As with the paunch and catering haggis, this product is already cooked, all that has to be done is to heat through well. All our haggis is made from the best ingredients: beef, liver, oatmeal, onions, water and spices. There are no added artificial colourings or preservatives.

Catering haggis

Haggis is cooked in a plastic casing – ranging in sizes 1 or 1.5 kg. This style of Haggis is ideal if a paunch is too big for the number attending. They are also good as a backup to a paunch for larger gatherings, when more haggis is required, but not sufficient to have more than one paunch. This type of haggis is usually heated in water, like the paunch, not allowing the water to boil, or can be cut into pieces, placed in a microwave casserole dish and heated in the microwave oven. A label with instructions about thawing, heating and serving are stuck on the plastic bag that the haggis is packed in. This product is already cooked; all that is required before serving is to be heated thoroughly.

Lorne Sausage

Otherwise known in parts of Scotland as Square Slice Sausage. This product is not cooked before being frozen. It comes already sliced and packed in not less than 800 gram bags, and there is 9 or 10 slices per pack. Whatever numbers of slices are required can be broken off to leave the rest in the freezer. This sausage contains no water so does not spit in the pan. It is ideal on the BBQ and cooks very quickly. Overcooking is not recommended as it gets dry and hard. Our Lorne is made from sheep meats, cereals, spices and contains the minimum amount of preservative as this product is frozen uncooked.

Black Puddings

Made from an old Scottish recipe, containing bovine blood, beef suet, oatmeal, cereals and spices. The puddings are made up in the horseshoe shape, are cooked and only require heating which can be done in a pan or microwave. Great with bacon.

Mealie Puddings

Otherwise known as White Puddings. Made from an authentic Scottish recipe, and containing beef suet, onions, cereals, water and spices. The puddings are made up in the horseshoe shape, cooked and only require heating. They are good heated through on top of a stew or casserole. In some parts of Scotland they are dipped in batter and deep fried, but can be heated in the microwave or a pan.