

IMPORTANT NOTICE

The delivered haggis was shipped to you frozen. Depending on the shipping time, the product may arrive partially thawed.

It is best to store the haggis in the refrigerator immediately upon receipt at approximately 4 to 7°C and consume it within 5 days.

Frozen, the haggis can be kept for approx. 1 year; please check the best before date.

Preparation:

- Allow frozen haggis to thaw in the refrigerator at least one day before preparation.
- The product is ready to serve, meaning it is not raw meat. The filling is pre-cooked and seasoned, and only needs to be reheated.
- Remove from the plastic packaging without damaging the casing.
Exception: for haggis catering packs, the plastic wrap is also the artificial casing.
- Wrap in aluminium foil and place in a water bath (roasting pan) so that the haggis is submerged about one quarter.
- Heat the haggis in the pan in the oven at approx. 180°C:
 - 907 grams: approx. 1 hour 5 minutes
 - 1300 grams: approx. 2 hours
 - 3680 grams: approx. 3 hours
- Traditionally best served with mashed potatoes and turnip.