

Haggis, Neeps and Tatties Stack Recipe

Haggis is probably the definitive food of Scotland and unsurprisingly crucial to a haggis, neeps and tatties stack! Learn everything you need to know to make the perfect stack of this delicious dish.

PREP TIME

15 minutes

COOK TIME

30 minutes

TOTAL TIME

45 minutes

INGREDIENTS

- 2 lbs Potatoes - Russet
- 2 lbs. Swede/Neeps
- 2 Tbsp. Salted Butter
- 1/4 Cup Milk - We use full fat
- Salt and Pepper to taste

INSTRUCTIONS

Haggis

1. Follow the instructions on the Haggis you've chosen for your meal.

Neeps and Tatties

1. Fill both saucepans half full of water, adding a pinch of salt to both
2. Peel the potatoes and swede
3. Chop the potatoes roughly into quarters and the Swede into small cubes
4. Once the water is boiling add the potatoes to one pan and the swede to the other.
5. Boil for 20-30mins or until you can easily slide a knife into either.
6. Drain the potatoes, season and allow them to release any steam.
7. Drain the neeps and also allow to steam.
8. Add 50g Butter and 50g Milk to the potatoes.
9. Mash potatoes until creamy and all lumps have been removed.
10. Taste for seasoning, stir more in if required.
11. Add 50g butter to the Swede and roughly mash, leaving some rough texture to balance the creamy texture of the potatoes.
12. Serve both while hot with the haggis.

How to build your Haggis, Neeps and Tatties Stack

With a Steel Ring

1. Place your ring on the plate you wish to serve on
2. Add a layer of haggis, filling roughly a third of the ring or 1 inch.
3. Push down on the haggis using the back of a spoon to make sure it's firm.
4. Repeat this with the neeps and then the tatties.
5. Carefully slide off the ring, using the back of your spoon to ease the ring up without losing the shape of the stack.

Without a ring

With a ring is much easier and will get you the desired 'stack' look. However, we did try this with our small pie dishes and we achieved the layered look if not quite a straight up and down stack.

1. Take a small bowl and line with clingfilm with some hanging over the edges.
2. The bottom layer in the bowl will be the top layer of your stack, so put a layer of tatties in the bottom and smooth with a spoon.
3. Follow with a layer of neeps, and finally the layer of haggis.
4. Smooth both down with a spoon so the layers are compact.
5. Place a plate on top, face down, and then flip the bowl and plate so the bowl is upside down in the middle of the plate.
6. Twist the bowl a little to loosen the wrap, hold down the clingfilm and gently lift the bowl up, then peel back the cling film and you have your stack!

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<https://scottishscran.com/how-to-make-a-haggis-neeps-and-tatties-stack/>