

BURNS NIGHT

25TH JANUARY

HAGGIS
BURGER

INGREDIENTS

34452	Haggis	10 slices
50653	Everyday Favourites mature cheddar slice	10 slices
03464	Farmstead Aberdeen Angus burger	10
	Red onions	1
	Beef tomatoes	2
	Cos lettuce	2
26719	Arran caramelised red onion chutney	200g
73812	Gourmet sourdough burger bun	10

METHOD

- 1 Collate all your ingredients
- 2 Batter & deep fry the haggis slices and keep warm
- 3 Grill your burger – to your liking and keep warm
- 4 Slice your tomato, red onion and cos lettuce then keep chilled until required
- 5 To build your burger – toast the bun and keep warm
- 6 Top the base of the bun with red onion chutney
- 7 Build up with cos, sliced tomato and sliced red onion
- 8 Top with the burger, cheese slice and deep fried haggis fritter
- 9 Top with the toasted top bun and serve



ON THE MENU TODAY!

HAGGIS BURGER



BURNS NIGHT

25TH JANUARY