

**BREAST OF CORNFED CHICKEN
FILLED WITH HAGGIS AND WRAPPED IN NATURALLY CURED BACON WITH
TATTIE AND NEEP MASH**

You really do not have to wait for Burns Night to use haggis, so here is a fun recipe for lovers of Grants haggis.

There is enough seasoning in the haggis to comfort the rest of the meal. Just add a little butter, cream and seasoning to the potatoes and turnip when mashing.

Alternatively add your own favourite filling of cheese, mushrooms, asparagus or what ever you feel would be tasty.

Ingredients

6 X 225g / 8 oz Chicken supremes, skin removed
390g Grants haggis
500g / 1lb naturally cured bacon, rind removed
1kg cooked potato
500g / 1lb diced turnip or swede, cooked
100g / 4 oz best butter
60ml / 4 tbsp double cream
Salt and pepper



Method

Pre-heat the oven gas 6 200c / 400f.

Place each chicken breast onto a piece of plastic or cling film and cover the supreme and flatten it with a rolling pin until you can nearly see through it. Carefully remove the meat and place a generous amount of haggis into the centre. Fold the pointed end of the supreme over the haggis and then fold over again to form a parcel. Wrap each supreme in the bacon and place onto a baking sheet and bake in the centre of the oven for 25 minutes.

Remove the chicken and cut the Supremes with a very sharp knife, into neat thin slices and arrange onto warm plates and serve with tattie and neep mash.

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