Full scotch slice

LORNE SAUSAGE, BLACK PUDDING, HAGGIS PUDDING AND PORK LINK SAUSAGE ALL ROLED UP INTO ONE SLICE. PERFECT FOR A BREAKFAST ROLL.

BY BLAIR MILLER

Step 1 - WEIGH OF 500G OF BLACK PUDDING AND HAGGIS AND 2KG OF FRESH LORNE SAUSAGE.

Y SLICE PUDDINGS INTO THIN STRIPS

STEP 3 VACUUM PACK THE LORNE SAUSAGE IN A 600 X 400 VACUUM BAG AND THE BLACK AND HAGGIS PUDDING INTO 1/3 OF A 600 X 400 VACUUM BAG. THEN ROLL OUT THE CONTENTS UNTIL EVENLY SPREAD OUT.

STEP 4

CUT OFF THE SURROUNDING EDGES AS NEAT TO THE EDGE AS POSSIBLE.

DO THIS FOR ALL INGREDIENTS.

ROLL THE SAUSAGE UNTIL THE LINK IS WRAPPED. THEN ADD THE BLACK PUDDING, CONTINUE ROLLING THEN ADD THE HAGGIS KEEPING THE CONTENTS AS TIGHT AS POSSIBLE. AND KEEP ROLLING UP TO THE END OF THE LORNE.

BREADCRUMBS ALL THE WAY AROUND THE OUTSIDE. LEAVE TO FIRM UP FOR ABOUT AN HOUR THEN SLICE FOR SALE.

Step 7 (cooking times)
Fry in a shallow pan for 3-4 mins each side or oven cook for 15mins at 180 Celsius turning half way through

Enjoy on your morning roll or as part of a cooked breakfast

Thanks for watching

by Blair Miller