



## VEGAN HAGGIS

Serves 6

Prep time: 15-20 mins

Cooking time: 100 mins



Recipe kindly provided for Edinburgh Greens' **BIG BURNS NIGHT IN** by Jackie Jones from her 'The Scottish Vegan Cookbook: plant-based recipes for everyday eating'.

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## INGREDIENTS

150g quinoa, thoroughly rinsed, or cooked lentils  
450ml vegan stock  
50g medium oatmeal  
1 x 400g tin chickpeas  
90g roasted sweet chestnuts (vacuum packed and already peeled)  
50g hazelnuts, chopped finely  
2 tbps olive or rapeseed oil  
4 small onions, chopped finely  
2 medium carrots, grated  
3-4 large cloves of garlic, crushed  
100g button or chestnut mushrooms, sliced finely  
1 tsp dried thyme or 3 fresh, chopped finely  
1 tsp dried rosemary or 3 fresh, chopped finely  
6 fresh sage leaves, chopped finely  
1 tsp ground allspice  
1/2 tsp ground nutmeg  
2 tbps tamari  
2 tsps fresh lemon juice  
Salt and black pepper

CONT'D OVER

## METHOD VEGAN HAGGIS

Preheat the oven to 200°C. Line a 23cm rectangular loaf tin with baking parchment.

Place the quinoa and stock in a large saucepan with a lid, bring to the boil, then reduce the heat and simmer, uncovered, until the quinoa has absorbed most of the liquid and the germ separates from the seed (a small 'tail' will appear) - about 20 minutes. Place the lid on the pan and cook for another 5 minutes or so. Fluff up with a fork, then stir in the oatmeal and set aside.

While the quinoa is cooking, drain the chickpeas, reserving the bean water/aquafaba

for use in another recipe, then place in a large bowl and mash, leaving some small pieces. Crumble in the chestnuts and hazelnuts and set aside.

In a large frying pan or heavy-based pan heat the oil on medium heat, add the chopped onion and carrot, and sweat until softened. Next, add the chopped garlic and cook for a minute, stirring. Now add the sliced mushrooms and cook for a further 5 minutes or until softened. Stir in the thyme, rosemary, sage, allspice, nutmeg, tamari and lemon juice.

Add the quinoa and the contents of the frying pan to the bowl containing the chickpea mixture and stir well together. Season to taste with salt and a good few twists of black pepper (traditional haggis recipes are peppery!). Spoon into the loaf tin, press down evenly and smooth the top with a palette knife.

Cover the top with tin foil and cook in the oven for 20 minutes, before removing the foil and returning to the oven for a further 15-20 minutes until the top is brown and crisped.

## CRANACHAN

Serves 4

### INGREDIENTS

50g pinhead oats & 10g toasted pinhead oatmeal to garnish

50ml (or a bit more!) whisky

50g clear heather honey, or any other kind you happen to have (for vegan use maple syrup or agave syrup)

10g fine sugar

120g frozen raspberries (unless it's the summer)

400ml double cream (or vegan whipping cream)

120g full fat soft white cheese (choose your fave - crowdie, mascarpone, Earthy vegan one....etc. Chèvre adds a kick!)

### METHOD

Soak the oatmeal in the whisky and half the honey

Sprinkle sugar over the raspberries and let defrost, then break them up a bit to get the juice running

Combine cream, cheese and remaining honey and whip until it peaks (don't over whip)

You can either combine all the components and put into dessert glasses or bowls or, as I prefer, layer it, like this from the bottom:

Half the cream

Half the oatmeal

Half the raspberries.....

And repeat, then garnish with the toasted oatmeal just before serving and enjoy



Recipe kindly supplied for Edinburgh Greens' **BIG BURNS NIGHT IN** by Susie's (susiesvegkitchen.com) Owner Ian has been our Head Chef at many of our physical Burns Suppers in previous years at Augustine United Church and is happy to share his cranachan recipe with you this time, under these strange circumstances.