**Haggis and Turnip Parcels (4 Portions)**

**Ingredients:**

50g Turnip (peeled) (prepared weight)

75g Haggis

20g Butter

2 sheets of Filo Pastry (approximately)

Oven: 200ºC/Gas No 6

**Method:**

1. Cut the turnip into very small dice or grate.

2. Break up the haggis in a small bowl.

3. Mix the haggis and turnip together.

4. Melt the butter.

5. Cut the pastry into 8 rectangles, 12cm by 25cm.

6. Divide the haggis mixture into 8 equal sized portions.

\* Please see the diagram below for steps 7 to 9

7. Place one portion of the filling on one rectangle of pastry. (figure 1)

8. Fold both long edges into the centre, covering the filling. (figure 2)

9. Brush along the length of the pastry with the melted butter and roll up. (figure 3)

10. Repeat steps 7 to 9 with the remaining prepared pastry.

11. Brush with melted butter and bake for 15 – 20 minutes until the pastry is golden brown.

12. Serve warm on 4 clean, warm plates garnished appropriately.

