

**Tony Singh x Cù Bòcan Signature**  
**The Haggis, but not as you know it!**

**Pakorras**

- 200g Haggis diced in 2cm cubes
- 100g Neeps 2cm diced and cooked
- 100g Tatties 2cm diced and cooked
- 50 g chopped onion
- 150g GARAM flour
- 1 tsp chilli powder
- 1 tsp GARAM masala
- 15g Coriander
- Salt
- Pepper

**Method**

- Place flour in a bowl with the herbs, seasoning and whisky. Add water to make a thick batter. To this add the haggis, neeps and tatties and deep fry for 4-6 minutes take out and drain on kitchen paper.

Serve with Tamarind sauce and Mint and coriander Yoghurt

**Tamarind Chutney**

- Tamarind Concentrate 200g poured out into a bowl
- 5g chilli flakes
- 5-star anise
- 100g Pitted dates
- 50g Fennel seeds
- 10g Black pepper corns
- 200g Jaggary broken into small pieces or grated
- 2 Cloves
- 10g Cumin
- salt to taste
- 1 litre water

Add all ingredients into a large pot bring to the boil simmer for 30 minutes remember to stir and watch out as it will thicken, pour onto a tray to let it cool quickly and then blend in a bullet or jug blender, taste and season with salt and if needed and some Jaggary. This will keep in the fridge for month

### Mint & Coriander Chutney

- 100g Colman's Mint Sauce poured into a bowl
- 200g Fresh Coriander washed and span dry in a salad spinner
- 4" Piece of Ginger peeled and cut in to small chunks to make it easier to blend
- 2 Green Chillies tops taken off
- 150 g of thick yogurt homemade if possible
- Castor Sugar to taste
- Salt to taste

### Method

- Blend all the ingredients into a smooth paste in a food processor, hand blender
- Season with salt and sugar if needed chill, mix with yogurt and serve!