



## Warm Salad with Haggis

(makes 2 servings)

*This recipe comes with the kind permission of Jo Macsween, the driving force behind Macsween of Edinburgh who, in my view make simply the best haggis in the world. She published The Macsween Haggis Bible, a delightful little book which addresses haggis mysteries, quashes a few haggis myths and offers an inspiring selection of recipes which show haggis off at its very best... this is one that ticks a whole load of fat busting boxes and is knock-out!*

### Ingredients

3 heaped teaspoons coarse grain mustard  
6 tablespoons extra virgin cold-pressed olive oil  
1 tablespoon white wine vinegar  
Sea salt  
Freshly ground black pepper  
1 x 130g packet 'microwave in 60 seconds' traditional or vegetarian haggis or 130g black pudding or a mix of both  
100g baby salad leaves  
½ Granny Smith apple, peeled, cored and finely diced  
50g red onion, peeled and very finely sliced

### Method

To make the dressing, whisk the mustard and vinegar together, blend in the oil, season and put to one side.

Heat the haggis in the microwave or grill the black pudding (or both), arrange the salad leaves on the plates, gently pour over the dressing, break up the haggis/black pudding, place on top of the leaves and garnish with the apple and red onion.