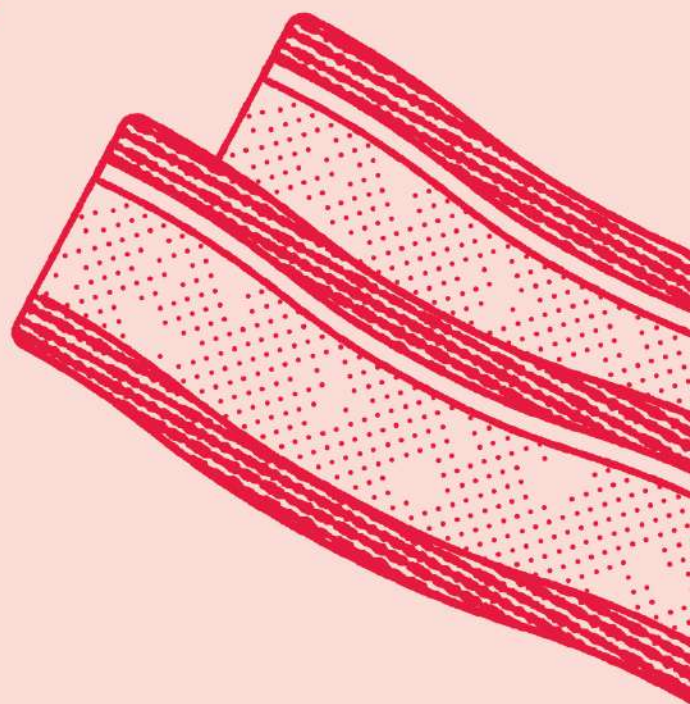




Edinburgh Napier
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THE BIG YIN

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"THE BIG YIN"

The Hoagie is an infamous dish found in kebab shops and takeaways across the central belt. Lavishly packed with chips, cheese and a variety of unique fillings and sauces.



Serves 4



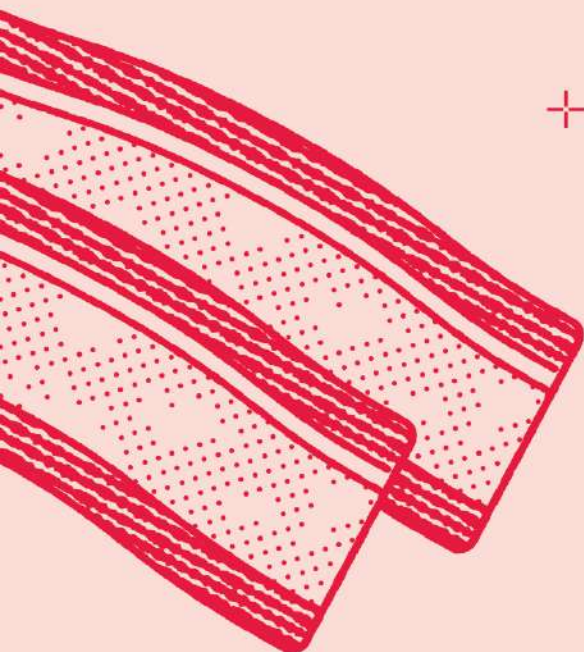
25 minutes

INGREDIENTS

- 4 large tortillas
- 150g haggis
- 8 rashers of streaky unsmoked bacon
- 300ml peppercorn sauce
- 4 small portions of chips or fries
- 150g cheddar cheese


METHOD

- Pop your chips in the oven. Meanwhile, cook up your bacon, haggis and peppercorn sauce. Grate the cheddar cheese.
- Slightly warm your tortilla and prepare to assemble your hoagie.
- In the bottom half of your tortilla lay down some chips, then crumble some haggis on top, followed by a few small pieces of bacon.
- Add your grated cheese and pour on the peppercorn sauce.
- Time to test your wrapping skills. Firstly, fold in your sides over the filling, then lift the bottom of your tortilla and tuck it under the filling. Tightly roll to keep in your filling and toast your hoagie in a frying pan. Repeat until you have 4 perfect hoagies.
- The Big Yin is best enjoyed with a dram of highland whisky, or alternatively as the cure to your whisky-induced hangover.



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