

Scotland's national dish is called 'Haggis'. The ingredients include:

- Sheep's heart
- Sheep's liver
- Sheep's lungs
- Sheep's windpipe
- Beef suet
- Toasted oatmeal
- Herbs and spices.

Method:

The ingredients are mixed together and put inside a sheep's stomach. The haggis is boiled before eating.

When is it eaten?

Haggis is eaten on special occasions like Burn's Night, a special dinner to celebrate the life of Robert Burns, Scotland's national poet, which is held on January 25th. There is even a special poem called 'To a Haggis' that is read when the national dish is brought to the table. There are now many vegetarian versions of the dish so that everyone can join in the party!

Would you like to try haggis? Why / why not?

Now write a similar description of your national dish.

Our national dish is called _____. The ingredients include:

Method:

When is it eaten?