

Black Pudding with Onion (Soft)

A traditional blend of herbs and spices with extra onion. Follow this recipe to create a soft black pudding.

Method

Ingredients	%	Example Batch (g)
1 BLACK PUDDING MIX + ONION 8 x 1.929Kg (=15.432Kg), SJ# SE60585	30.3%	3,030
2 BEEF FAT	6.2%	620
3 BEEF SUET	9.0%	900
4 HOT WATER	54.5%	5,450
	100%	10,000

1	Mince fat and suet where applicable, through a fine plate
2	Add the seasoning and mix thoroughly
3	Add hot water and mix to a slurry
4	Let stand to cool
5	Fill into casings
6	Cook at 80 degrees celsius for approx 50 mins

Serving Suggestion

Image: Black Pudding with Onion (Soft)

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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