

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



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

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