

## Black Pudding (Soft)

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

### Method

Ingredients	%	Example Batch (g)
1 BLACK PUDDING MIX 15.42Kg SACK, SJ# SE60266	30.3%	3,030
2 BEEF FAT	6.2%	620
3 BEEF SUET	9.0%	900
4 HOT WATER	54.5%	5,450
	<b>100%</b>	<b>10,000</b>

  

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 (Soft)

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS  
Tel: 01355 237041 Fax: 01355 263585 e-mail: [info@scobiesdirect.com](mailto:info@scobiesdirect.com)

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE  
Tel: 028 9084 1025 Fax: 028 9084 3547