

Traditional Farmhouse 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 TRAD FARMHOUSE BLACK PUDDING MIX 6 X 1.929KG, SJ# SE60262	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

Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins, turn during cooking.

Serving Suggestion

Image: Traditional Farmhouse Black Pudding (Soft)

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

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