

## Chieftan Black Pudding (Firm)

### Method

#### Ingredients

|   |   | %           | Example Batch (g) |
|---|---|-------------|-------------------|
| 1 | CHIEFTAIN BLACK PUDDING MIX 1.5KG PACK, SJ# SE61915 | 30.3%       | 3,030             |
| 2 | BEEF FAT  | 26.7%       | 2,670             |
| 3 | HOT WATER   | 43.0%       | 4,300             |
|   |   | <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

### Cooking Suggestion

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

### Serving Suggestion



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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