

## Chieftain Black Pudding Mix Reduced Salt (Firm)

### Method

#### Ingredients

		%	Example Batch (g)
1	CHIEFTAIN BLACK PUDDING MIX REDUCED SALT 20KG, SJ# SE62086	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

Image: Chieftain Black Pudding Mix Reduced Salt (Firm)

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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