

White Pudding

A blend of oatmeal, onion and spices. Also known as Hog's pudding.

Method

Ingredients	%	Example Batch (g)
1 WHITE PUDDING MIX 2.5KG PAIL, SJ# SE62001	33.0%	3,300
2 SUET	14.0%	1,400
3 WATER	53.0%	5,300
	100%	10,000

- 1 Blend the mix with the suet
- 2 Add water and mix again
- 3 Fill into casings
- 4 Cook in water or steam at Cook in water at 80 degrees C (176F) for 90 minutes or until meat reaches 72 degrees C (160F) internal temperature.
- 5 When cool, slice into 10-15mm thick pieces and remove casing

Cooking Suggestion

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

Serving Suggestion

Image: White Pudding

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

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