

## 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
		<b>100%</b>	<b>10,000</b>

- 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



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