

Black Pudding with Onion (Firm)

A traditional blend of herbs and spices with extra onion. Follow this recipe to create a firm black pudding.

Method

Ingredients

		%	Example Batch (g)
1	BLACK PUDDING MIX + ONION 8 x 1.929Kg (=15.432Kg), SJ# SE60585	30.3%	3,030
2	BEEF FAT	26.7%	2,670
3	HOT WATER	43.0%	4,300
		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

Serving Suggestion



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

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