

Traditional Farmhouse Black Pudding (Firm)

The finest ground spices including pimento, pepper, cinnamon and cloves which blend together perfectly for a full rounded farmhouse flavour.

Method

Ingredients

		%	Example Batch (g)
1	TRAD FARMHOUSE BLACK PUDDING MIX 6 X 1.929KG, SJ# SE60262	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

© 2026

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS

Tel: 01355 237041 Fax: 01355 263585 e-mail: info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE

Tel: 028 9084 1025 Fax: 028 9084 3547