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**

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