Fruit Pudding

A delicious mix of pimento, cinnamon, ginger and spices.

Method

	Ingredients	%	Example Batch (g)
1	FRUIT PUDDING MIX 10Kg SACK, SJ# SE60280	41.3%	4,125
2	CURRANTS	11.3%	1,125
3	SULTANAS	5.6%	560
4	MIXED PEEL	1.0%	100
5	SUET	14.0%	1,400
6	WATER	26.9%	2,690
		100%	**10,000**

1	Blend the fruit pudding mix with the suet
2	Add the currants, sultanas and mixed peel and mix
3	Add water and mix again
4	Loosely fill into casing to allow for expansion
5	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.

Cooking Suggestion

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

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