Traditional Farmhouse Black Pudding (Soft)

A traditional blend of herbs and spices. Follow this recipe to create a soft black pudding.

Method

	Ingredients	%	Example Batch (g)
1	TRAD FARMHOUSE BLACK PUDDING MIX 6 X 1.929KG, SJ# SE60262	30.3%	3,030
2	BEEF FAT	6.2%	620
3	BEEF SUET	9.0%	900
4	HOT WATER	54.5%	5,450
		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

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**

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