

Chieftan Black Pudding (Firm)

Method

Ingredients

| | | % | Example Batch (g) |
|---|--|-------------|----------------------|
| 1 | CHIEFTAIN BLACK PUDDING MIX 1.5KG PACK, SJ# SE61915 | 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

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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