Gluten Free Black Pudding (Soft)

A traditional blend of herbs and spices containing everything you need to make your own Gluten free black pudding just add meat and water!

Method

	Ingredients	%	Example Batch (g)
1	GLUTEN FREE BLACK PUDDING MIX 1.5KG PACK, SJ# SE62059	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**

© 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