Gluten Free Black Pudding (Firm)

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	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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