

## 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
	<b>100%</b>	<b>10,000</b>
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](http://www.scobiesdirect.com)

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