

Black Pudding Using Seasoning

Recipe using seasoning mix for black pudding.

Method

Ingredients	%	Example Batch (g)
1 BLACK PUDDING SEASONING 15KG SACK, SJ# SE61241	3.0%	300
2 MEDIUM OATMEAL 25Kg SACK, SJ# OC30024	10.0%	1,000
3 DRIED BLOOD 20KG SACK, SJ# OC30262	7.0%	700
4 FARINA (POTATO STARCH) 25KG SACK, SJ# OC30110	5.5%	550
5 GLUTEN FREE WHITE RICE FLOUR 16KG SACK, SJ# OC30302	5.0%	500
6 BEEF FAT	6.0%	600
7 BEEF SUET	9.0%	900
8 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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