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**

© 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