White Pudding

A blend of oatmeal, onion and spices. Also known as Hog's pudding.

Method

	Ingredients	%	Example Batch (g)
1	WHITE PUDDING MIX 2.5KG PAIL, SJ# SE62001	33.0%	3,300
2	SUET	14.0%	1,400
3	WATER	53.0%	5,300
		100%	**10,000**

1. Blend the mix with the suet
2. Add water and mix again
3. Fill into casings
4. Cook in water or steam at Cook in water at 80 degrees C (176F) for 90 minutes or until meat reaches 72 degrees C (160F) internal temperature.
5. When cool, slice into 10-15mm thick pieces and remove casing

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