

## 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
	<b>100%</b>	<b>10,000</b>
1 Blend the mix with the suet		
2 Add water and mix again		
3 Fill into casings		
4 Cook in water or steam 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](http://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](mailto:info@scobiesdirect.com)

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE  
Tel: 028 9084 1025 Fax: 028 9084 3547