

# BLACK PUDDING

## Overview

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Award-winning, easy to make Black Pudding

## Materials

### 1. MEAT

Diced Back fat, firm	1.8 kg	(18.0%)
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### 2. WATER/ICE

5.2 kg	(52.0%)
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### 3. INGREDIENTS

Black Pudding Mix	5129	3.0 kg	(30.0%)
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<b>OPTIONAL EXTRA</b> Marjoram rubbed	501.00	0.1 kg	(1.0%)
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### 4. CASINGS

CMT Hog Casings cal 38/42

## Process

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1. Mix Black Pudding Mix with water stirring slowly until all the water has been absorbed;
  2. Let stand for 30 min;
  3. Add diced back fat and stir well;
  4. Fill into casings and tie firmly on both ends;
  5. Cook in hot water (80C) for approx. 45 minutes. Rule of thumb: diameter of casing plus 10%;
  6. Cool down in cold running water and hang in chiller to dry.

The above recipe and processing information is accurate to the best of our knowledge. Yet no responsibility or liability can be accepted for any eventual product failure