



BLACKENBURG

SAUSAGE & BLACK PUDDING
WRAPPED IN BACON



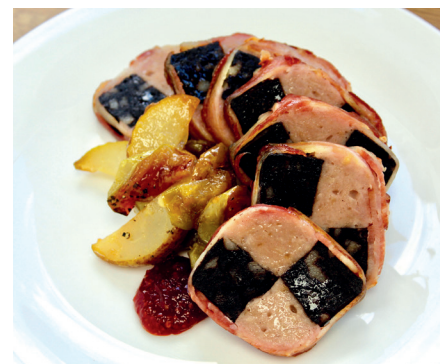
a Masterclass in Meat...

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BLACKENBURG PREPARATION INSTRUCTIONS:

1. Make up 1kg of gluten free black pudding as per the recipe for SE62059, cook then chill to below 5°C in under 90 mins. Keep refrigerated.
2. Make up 1kg of Gluten free Gold Pork sausage per the recipe for SE23635 and keep refrigerated.
3. Divide the black pudding and sausage meat into 200g portions.
4. Each Blackenburg will consist of 200g Black pudding and 200g of GF Gold sausage meat and 10 rashers of streaky bacon.
5. This recipe will make up 5 Blackenburgs each one approximately 500g
6. Lay out 8 - 10 rashers of streaky bacon on a clean work surface to wrap around the Blackenburg once moulded.
7. Using a sharp long chef's knife cut the black pudding into long oblong batons 1 inch square (about 100g each) and lay in the centre of the bacon rashers.
8. Next mould the raw sausage meat (about 100g) alongside the black pudding baton and mould to the same size and shape.
9. Place another baton of black pudding on top of the sausage mix and mould the raw sausage mix alongside this onto of the existing black pudding baton to form a Battenberg like design
10. Wrap the bacon rashers around the Blackenburg ensuring it is fully covered with the ends wrapped as well.

INGREDIENTS:

1kg Gluten free Black pudding - 45% ScobiesDirect item no SE62059
 1kg Gluten free Gold sausage mix - 45% ScobiesDirect item no SE23635
 50 rashers of smoked streaky bacon - 10%

COOKING INSTRUCTIONS

To cook place on a non stick baking tray and cook in a hot oven at 180°C for 20 minutes until a core temperature of above 75°C is obtained.

Allow to rest, then slice and serve as an accompaniment to Christmas dinner or as a buffet choice with a chutney.



For further information or advice on the product formulation or use of the ingredient please contact Scobie & Junor Ltd
 1 Singer Road, Kelvin Industrial Estate, East Kilbride, G75 0XS Tel: 0800 783 7331 Email: info@scobiesdirect.com

www.scobiesdirect.com

About the Q Guild

We represent the highest quality butchers and independent meat retailers in the UK. Our 120 members from Inverness to Cornwall, serve £5 million worth of outstanding meat and related products to over a quarter of a million discerning UK consumers every week. Our quality butchers are award winning, leading experts in their field. Quality, passion and craft skills run through their veins. The Q Guild brand is a seal of excellence.

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