

Siyah Puding (Black Pudding)

Authentic Black Pudding (Blood Sausage) recipe with pork, oats, and spices. Traditional British breakfast staple made from scratch at home.

40

HAZIRLIK DK

40

PIRME DK

80

TOPLAM DK

8

PORSIYON

Medium

ZORLUK

Siyah Puding (Black Pudding)

Malzemeler

- 1 cup rice
- 1 cup butter
- 1 onion
- 2 apple
- 2 bay leaf
- 2 clove
- 1 tsp cilantro (coriander)
- 1 tsp paprika
- 1 tsp cayenne pepper
- 1 tsp salt
- 1 tsp black pepper
- 4 tbsp fresh oregano

Yapılışı

- Toast and grind spices**

Heat a dry skillet over medium heat and toast 2 bay leaves, 2 cloves, 2 black peppercorns, and 1 tsp coriander seeds for 1-2 minutes until fragrant and lightly darkened.
- Remove spices from heat and let cool completely, about 5 minutes. Grind to a fine powder using a spice grinder or mortar and pestle.
- Prepare aromatics**

Melt 4 tbsp butter in a large skillet over medium heat until foaming. Add 1 diced onion and 1 tsp salt, cooking for 3-4 minutes until onion is soft and translucent but not browned.
- Add 1 diced apple and cook for 2-3 minutes until slightly softened but still holding its shape. Add 1 tsp thyme and ground spice mixture, stirring for 30 seconds until fragrant.
- Remove skillet from heat and let mixture cool completely to room temperature, about 15 minutes.
- Prepare blood mixture**

In a large mixing bowl, combine 1 cup pig's blood with 1 cup cooked rice, whisking until completely smooth with no lumps.
- Add cooled onion-apple mixture and 1 tsp salt to the blood mixture. Stir until evenly combined.

- 8 **Form and cook pudding**
Pour mixture into a greased 8-inch round baking dish or pudding basin. Cover tightly with aluminum foil.
- 9 Steam the pudding in a large pot with a steamer insert over simmering water for 40 minutes, maintaining water level and covering the pot. The pudding is done when a knife inserted in center comes out clean.
- 10 Remove from steamer and let rest for 5 minutes before unmolding. Slice into wedges and serve immediately while hot.

?puçlar?

Toast your spices in a dry pan before grinding to intensify their flavors and create a more complex taste profile in the finished sausage.

Keep all ingredients well-chilled during preparation to prevent bacterial growth and make the mixture easier to handle when stuffing casings.

Don't overstuff the casings – leave room for expansion during cooking to prevent bursting, and twist gently to create individual sausages.

Use a meat thermometer to ensure the internal temperature reaches 75°C during the poaching stage for food safety.

Prick any air bubbles in the filled casings with a sterilized needle to prevent bursting during cooking.

If you can't find natural casings, you can form the mixture into patties and pan-fry them directly for a rustic presentation.

Add a splash of brandy or whiskey to the mixture for extra depth of flavor and to help preserve the sausages naturally.

Store finished sausages wrapped individually in parchment paper to prevent them from sticking together in the refrigerator.