

Black pudding in blankets

Serves 12

This is the Woodspeen twist on the classic pigs in blankets which uses black pudding instead of sausages. The black pudding adds a sweet and fruity offering to the smoky notes from the smoked bacon. This comes from adding apple and prunes to the black pudding mix and also light curried spice notes for warmth especially nice in the cold winter months.

Ingredients

10g butter

65g diced onion

6g minced garlic

5g salt

4g curry powder

50ml double cream

80g minced pork belly (raw)

40g prunes chopped

75g chopped dried apple

90g dried pigs blood (available from good butchers* or online) soaked in 160ml warm water for 20 minutes

24 slices of smoky streaky bacon

* local to us we get our dried pigs blood from our butcher Vicars Game. If you wanted to give them a call they can organise some for you too – tel: 01635 579662.

Method of work

1. Gently fry the onions and garlic in the butter and salt for 5 minutes until soft but with no colour
2. Add the curry powder and cook out for 2-3 minutes
3. Then add the cream and cook on a low heat until reduced by half
4. Add this to the pork mince, prunes and apples in a suitable bowl allowing you to mix it all together
5. Now add the soaked pig's blood into the same bowl so all the mix is combined, mix with a spoon to help you
6. Place in a lined loaf tin either with cling film or a grease proof liner and make sure you push down the mix so is flat on top

7. Place in an oven at 130°C for 40 minutes. To check it is cooked, like a cake place a knife in the middle and if it comes out clean it is ready, take out and chill
8. When it has chilled cut into small rectangles and wrap in thin slices of smoky bacon
9. To cook place on an oiled dish or tray and place in an oven at 180°C for 10 minutes