

The Proof is in the Pudding

Kelly's Black & White Pudding Recipes





Kelly's black pudding and smoked farmhouse cheese boudin

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126g Kelly's black pudding
without casing, cubed and
chilled

60g chicken fillet bonless,
skinless, cubed and chilled

40g kelly's pork sausage
skinned, chopped and chilled

5g chopped thyme

50ml cream chilled

salt and pepper

40g smoked farmhouse cheese

Boudin is a French term that is used to describe different types of sausagoo,
Preparation Time: ½ hour

Cooking Time: 20 minutes plus 10 minutes resting time

Method

Place the black pudding, chicken, sausage and thyme in a chilled food processor.

Process the ingredients until they are smooth.

Add the cream and blend again for a few seconds.

Place the mixture in the stainless steel bowl and incorporate the diced cheese with your hand.

Cut the bottom of a piping bag so you can shape the mixture to the desired width approximately 5.5cm and pipe onto cling film.

Roll into a sausage, tightening both ends to achieve a perfect round shape closing the ends off by making a knot into the cling film.

Now roll the same into tin foil tightening both ends again.

Place the roll in a pot with simmering water for 20 minutes.

Take the pot off the heat and allow to stand for 10 minutes.

Place the roll in an ice bath until fully chilled and refrigerate until needed,

To Finish

Take the boudin from the fridge and remove the tinfoil and cling film, then slice into 5cm high cylinders.

Heat a non-stick pan and fry the boudin cylinders in a little oil on all sides until golden brown and place in a preheated oven for about 4 minutes to thoroughly heat them. Remove the boudin from the oven and place the cylinders on kitchen paper to remove excess grease and present with some dressed small lettuce and a spicy fruity chutney.