

BLACK PUDDING WITH CINNAMON ON ROWANBERRIES AND GRATED POTATOES

INGREDIENTS:

1.25 kg black pudding
50 ml high quality cognac
1/2 teaspoon cinnamon powder
1.5 kg pork caul
1 tablespoon French mustard
500 g apples
200 g frozen rowanberries
100 g sugar
1/2 bottle dry white wine
1.5 kg potatoes
2 parsnip roots
200 g butter
50 ml cream 36%
200 ml normal or double pasteurised cream 36%
1/2 bunch parsley
1 pinch nutmeg
10 pieces pickled radish (radish marinade: 1 l water, 2 tablespoons salt, pinch of pepper, 4 cloves garlic)
50 ml wine vinegar

PREPARATION:

1. Wash apples, then put them in an oven preheated to 150 °C and bake for approx. 20 minutes. Cut parsnip along length and put in the oven. Remove black pudding from casing, put in a large dish and add cognac, cinnamon, nutmeg, and salt and pepper. Mix thoroughly. Boil peeled potatoes in salted water.
2. Soak pork caul, then spread it on a cutting board, put black pudding on it (approx. 100 g) and roll, forming a sausage. Heat lard on a wide pan and fry the sausage until golden brown, then put in an oven and bake for approx. 20 minutes.
3. Boiled and thoroughly cooled down potatoes mix with skinless, baked apples and grate on a



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vegetable grater, then mix with warm butter, cream and French mustard. In a saucepan caramelise sugar, pour wine, bring to boil and add rowanberries.