

BLACK PUDDING



The name black pudding known throughout southern Brazil is a meatless sausage, stuffed mainly with coagulated pork blood and pork fat and characteristic dark colored flour or rice.

The product includes pieces of streaky meat, linked with pork blood and which gives a dark color. The black pudding is seasoned with various spices such as cumin and cloves, which lend a great intensity to its flavor and can be served baked, cooked or cold.