

# Black pudding + mushrooms

The difference between black pudding and white pudding is colour, taste and composition:

- The black pudding is a variety of pudding made from pig's blood and pork fat .
- The white pudding is made of white meat, pork fat ( breast).

There is a third type of sausage: Hog's pudding. It is a type of white sausage that is produced in Cornwall and it's not the same composition as white pudding:

- The hog's pudding is much spicier than White pudding as it contains black pepper, cumin, basil and garlic .



Black pudding



White pudding



Hog's pudding



Fresh mushrooms keep for 2 to 3 days in the fridge while canned mushrooms keep for up to 60 days. Fresh mushrooms have better taste and more vitamins than canned mushrooms.

