

## INCH HOUSE PUDDING. A taste of Tipperary

Who we are and why we do what we do:

Keeping family **traditions** alive is what it's all about. Mary, Nora, and Mairin are very **passionate** women and when it come to food they are true to form. Working together they have developed their **award-winning pudding** that we see today.

Mairin's Grandmother Mary Ryan killed a pig, like most houses in older days, once or twice a year. "No waste" was always Mary's motto and so she used the pigs blood to make fresh blood puddings to rear her large family. Later in life Mary passed the making of the pudding on to her daughter Nora and in turn Nora to Mairin.

Today, Mairin makes one of the few fresh pigs blood puddings available in Ireland, where most puddings on shelves, for convenience, are made with powdered blood. Inch House puddings are:

- \*Irish pigs blood
- \*Irish pinhead and rolled oats from Flahavan's
- \*Versatile and fresh
- \*No MSG
- \*No stabilizers or emulsifiers
- \* 4<sup>th</sup> generation recipe
- \*Suitable for freezing



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**Host: Mairin Byrne** 















Looking for some idea's using Inch House pudding on your menu?

Here are a list of just a few things you might do:

- Roast Pigeon salad with fresh beetroot & Inch house pudding
- Pizza with fresh rocket, caramelized red onion, creamy goats cheese & Inch House black pudding
- Full Irish breakfast
- Brown bread with apple chunks & Inch House pudding
- Pastry tart with red onion or apple chutney topped with Irish goats cheese
- Quiche & Inch House pudding filling
- Scotch Egg with Inch House pudding
- Crispy Inch House black pudding potato cake/fritter
- Fillet of pork or chicken stuffed with pudding and apple
- Pan seared Inch House pudding with roasted sweet potato,
   Pea purée, bacon lardons & a poached egg
- Inch House pudding salad with baby potato wedges & sweet Chili mayo
- Inch House pudding with plum or mango chutney wrapped in Filo pastry











