

## Mediterranean Meatloaf

This Mediterranean meat loaf, full of herbs and tomatoes, is a very filling hearty winter warmer.

### Method

#### Ingredients

		%	Example Batch (g)
1	PORK TRIM (70/30 VL)	50.0%	5,000
2	BEEF (70/30 VL)	25.0%	2,500
3	MEDITERRANEAN MEAT LOAF MIX 5KG SACK, SJ# SE62103	10.0%	1,000
4	ICED WATER	15.0%	1,500
		<b>100%</b>	<b>10,000</b>

- 1 Mince meat through a 5mm plate
- 2 Add seasoning and mix
- 3 Add water and mix thoroughly until all water is absorbed
- 4 Re-mince through a 5mm plate
- 5 Fill into loaf tins, ensuring no trapped air
- 6 Bake at 120 degrees C until an internal temperature of 72 degrees C is achieved
- 7 Leave to cool and refrigerate

### Cooking Suggestion

Pre-heat oven to 180°C place the product in the centre of the oven and cook for 15-20mins. Ensure the product is piping hot before serving.

### Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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