

Mint Stuffing

A traditional stuffing mix, seasoned with rubbed mint, and a blend of herbs. Try stuffed into a lamb roast, for a mint infused joint.

Method

Ingredients	%	Example Batch (g)
1 MINT STUFFING MIX 1KG PACK, SJ# SE61745	33.3%	3,330
2 SAUSAGE MEAT	33.3%	3,330
3 WATER	33.4%	3,340
	100%	10,000

- 1 Combine the ingredients and mix well
- 2 Form into balls, pack in a tray, or use directly in a product

Cooking Suggestion

Pre-heat oven to 220°C, fan oven to 200°C, Gas mark 7
Place the stuffing into either an ovenproof dish or if formed into stuffing balls on a greased baking sheet. Bake for 25-30 minutes until piping hot.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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